



### English Provender Luxury Lemon Curd

At *The English Provender Company* they have a real passion for food, that is evident in the quality and flavor of every product they create. They believe in keeping it simple. Their products have clean, all-natural, premium ingredients and are packaged in attractive glass jars to retain optimum quality and taste.

Delicious spread on warm toast, pancakes, scones and muffins. Dessert topping for ice-cream and cake. Helpful consumer serving suggestions on lid. A soft, creamy spread with a yummy, bright and sweet flavor.



### Ingredients

Serves 6 - 8

- ◆ 10 – 12 oz. heavy cream
- ◆ 4 oz. English Provender Luxury Lemon Curd
- ◆ 1 qt. strawberries, washed, air dried, stems removed and sliced in half
- ◆ 1 9" baked pie shell

### Instructions

1. Preheat oven to 425 degrees.
2. Bake the pie shell for 8 minutes with parchment paper and dried peas, beans or pie weights in the center to weigh it down.
3. Remove the parchment paper and weights at the 8-minute mark and return the crust to the oven for 4 – 8 minutes more until pastry is light brown, crisp and dry.
4. Let the crust cool completely on a rack before filling.
5. Whip the heavy cream until nearly stiff peaks form. Gently fold in all of the lemon curd evenly throughout.
6. Spread the filling in the pie shell and chill for at least 4 hours.
7. Right before serving, place all the halved strawberries on top of the filling evenly. Cut in wedges to serve. Enjoy!!

### Notes

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