Keto Lemon Curd

Ratio 3:1 Net CHO 1.75/PRO 0.5/FAT 7/KCAL 52 Servings 10. 4 (45 grams per serving)

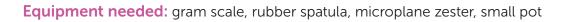
Ingredients

Egg Replacer 4g
Lemon juice 30g
Lemon zest 40g

Monk fruit .75g (may add more if too tart/

desiring something sweeter)

Coconut milk, full fat 400g *note: shopping list: it is 1 can



- 1. In the small pot, mix lemon juice with egg replacer and let thicken slightly.
- 2. To the pot, add the remaining ingredients.
- 3. Put the pot on medium low heat and simmer for 15 minutes or until the mixture coats the back of a spoon.
- 4. Once thickened, pour the mixture in a container to chill in the fridge until needed.



