Lemon Custard

Ingredients	Serves 4	Serves 60
Milk	¼ l	3 ¾ l
Sugar	4 tsp	250 g
Custard powder	1 tbs	15 tbs or 150g
Zest of lemon	½ small	3

Method

1. Mix the sugar, custard powder and lemon zest with a small amount of milk and mix to a paste.
2. Add the remaining milk slowly, mixing to keep smooth.
3. Bring mixture slowly to the boil, stirring constantly to avoid burning.
4. Boil for a couple of minutes on a low heat to thicken.