

# [My Guest post for Hey Little Sweet Thing: Lime & Gin Curd Recipe](#)

Guest post over on [Hey Little Sweet Thing](#)

## Lime & Gin Curd Recipe



I've just done a Guest post over on a wonderful blogging

friends page. Her name is Missy and she writes a blog called [Hey Little Sweet Thing](#). She lives in New Zealand and is utterly hilarious...as well as being a pretty mean baker. As a married mummy to a lovely little girl (who also happens to be a bit of a child genius, seriously, this kid is gifted!) Missy also shares some super kids craft activities with her readers which are easily achievable at home, not like the stuff you see on Mr Maker on CBeebies! ☐ Missy writes in such a brilliant way it's impossible not to get drawn in and if you could give her blog a visit, and her [Facebook](#) page a like, that would be amazing.

[Instagram](#)

[Twitter](#)

I decided to do this recipe as my guest post for her because I love both lemon and lime curd. It's a brilliant filling for cakes and doughnuts, lovely swirled into some yoghurt for breakfast, super on top of a Pavlova and can be made a couple of weeks in advance to relieve the pressure of sorting a pud when entertaining. I also think a jar of this would make a super gift for a foodie friend along with some scones and cream. I added a bit of Gin into the mix because, well, do I really have to explain myself? I love Gin. It's only a little bit, and just adds a bit of fragrance and interest to the finished product.

You can read my guest post recipe for [Lime & Gin Curd by clicking this link](#).



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**Recipe idea: Lime & Gin Curd  
Filled Chocolates**



I made these simple chocolates using my [Lime & Gin Curd](#) as a filling. They'd make a cute gift for someone or a lovely touch for after dinner when entertaining. Give them a whirl!

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# Ingredients

100g Chocolate, good quality dark chocolate would be best in my opinion.

A jar of [Lime & Gin Curd](#)

Some edible glitter for decoration if you wish.

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## Method

- ~ Place some water in a saucepan and set a glass bowl on top.
- ~ Break the chocolate up into pieces and place into the bowl.
- ~ Heat over a low heat (do not allow the water to boil) until the chocolate is melted.
- ~ Remove from the heat and set the bowl on the side to cool a little.
- ~ Tip the melted chocolate into a disposable piping bag and, using a silicon chocolate mould of your choice, snip a small hole in the bottom of the piping bag and begin to drizzle the melted chocolate from the top of the mould, around the sides to coat the mould. Do not fill the entire mould with chocolate, you just want to coat the bottom and the edge. Do this until you have used half the chocolate, you need the remaining half later to put 'lids' on the chocolates.
- ~ Once done, set the remaining half of chocolate mixture to the side and place the mould into the fridge. Chill for at least 30 minutes.
- ~ Once set, add a small amount of Lime & Gin curd into each mould, leaving a little ridge of chocolate visible on the edge

of each mould.

~ Pipe the remaining melted chocolate onto the tops of the chocolates and then place in the fridge for at least 4 hours to really firm up.

~ Once ready to serve and decorate, remove from the moulds by popping them out, almost like you would ice cubes, but being careful so as not to break them. Sprinkle with edible glitter on the top if you wish.



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Thanks again to Missy for letting me loose on her blog,  
you're smashing and it was a real honour to be asked.

Gems.x