What can I do with a clementine?

To make clementine curd, add 250ml freshly squeezed clementine juice and the zest of 5 unwaxed clementines; juice of ½ lemon, 30ml runny honey; 1 good pinch flaky sea salt; 2 organic whole eggs plus 2 egg yolks; 75g unsalted butter (room temperature, cubed).

Put the clementine and lemon juice in a small saucepan, bring to a simmer and leave to reduce to about 130ml. Turn off the heat and add the honey, clementine zest and salt. Lightly beat the eggs and yolks with a fork, then add to the saucepan. Stir constantly over a very low heat for 8-10 minutes, until the curd has thickened enough to coat the back of a spoon. Take the curd off the heat, add the butter a few cubes at a time and stir continuously to emulsify. Pour into sterilised jars and allow to thicken as it cools.