Lemon curd

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

Preparation

35 g butter

2 eggs

75 g sugar

1 lemon, juice

Melt the butter. Whisk the eggs, sugar and lemon juice together and incorporate the melted butter at the end.

Put the mixture into a vacuum bag and vacuum seal it on level 1. Put the bag on the wire shelf in the cold cooking space. Cook.

Vacuisine 85 °C i 15 Min.

Take the bag out of the cooking space, shake thoroughly and allow to cool in the refrigerator for about 3 hours.

Tilbehør

Vacuum bag

Wire shelf

Yderligere oplysninger

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