



# Lemon curd

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner 4

## Preparation

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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

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Vacuum bag  
Wire shelf

