# Lemon curd

Recipe by V-ZUG Ltd.



| | |
|---|---|
| Preparation | 15 Mins |
| Resting time | 3 Hrs |
| Cooking time | 20 Mins |
| Portions | 4 |
| Appliance | Combair-Steam SL from 2017 |

## 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 for 15 Mins**

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

## Accessories

Vacuum bag

Wire shelf

## Additional information

| | |
|---|---|
| Created on | 11.12.2019 |