



Lemon curd

Recipe by V-ZUG Ltd.



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| 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

