Lemon curd

מתכון מאת V-ZUG Ltd.



Preparation	15 Mins
Resting time	3 Hrs
Cooking time	20 Mins
מנות	4
התקן	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.

אביזרים

Vacuum bag

Wire shelf

מידע נוסף

הופק ביום	11.12.2019