



Lemon curd

Рецепт від V-ZUG AT



готування	15 хв
Пауза	3 годин
Час готування	20 хв
Порції	4
Прилад	Combair-Steam SL з 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.

Технологія приготування Vacuisine 85 °C протягом 15 хв

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

Акcesуари

Vacuum bag
Wire shelf

