



Lemon curd

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 4

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 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

Vacuum bag
Wire shelf

Yderligere oplysninger

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