

Lemon Curd

INGREDIENTS:

2500 ml lemon juice
2000 g sugar
2400 g fresh eggs
25 g gelatin
1800 g butter, cubed

Soak gelatin.

Boil lemon juice and sugar.

Temper above mixture into eggs.

Cook to 85°C in a double boiler.

Strain gelatin and add to lemon curd.

Cool to 45°C and add butter.

Emulsify with hand blender.

Pour lemon curd into a 2" deep hotel pan, cover with seran wrap, and chill overnight.