

Orange Curd

INGREDIENTS:

315 ml lemon juice
250 g sugar
300 g eggs
6 g gelatin
230 g butter
50 g orange zest in oil
30 g orange compound

Soak gelatin.

Boil lemon juice and sugar until sugar dissolves.

Temper into eggs, and bring to 85° C over a double boiler, stirring constantly.

Remove from heat and add butter, drained gelatin, orange zest, and orange compound.

Emulsify with hand blender.

Pour into 2" deep hotel pan and cover with seran wrap.

Chill overnight before use.