

## Yuzu Curd

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### **INGREDIENTS:**

1500 g yuzu juice  
1200 g sugar  
1500 g fresh eggs  
1090 g butter, cubed  
12 g gelatin

Soak gelatin.

Bring yuzu juice to a boil.

Whisk sugar and eggs together, temper yuzu juice into mixture.

Bring above mixture to 85°C. Remove from heat.

Drain gelatin and mix in.

Pour into mixer and mix until 60°C.

Add butter and emulsify with hand blender.

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

Let chill overnight before use.