

LEMON CURD



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Lemon purée	207	20,7
Sugar	250	25
lemon zest	5	0,5
Butter or Margarine	165	16,5
Pectin NH	15	1,5
Eau	313	31,3
Baking soda	2	0,2
Yumgo <i>WHOLE POWDER</i>	43	4,3
Total	1000	100



PROCESS

- Mix the sugar, the pectin and Yumgo Whole Powder.
- Heat the lemon puree and the water to 50°C.
- Add the powders and bring to a boil.
- Cool to 40°C.
- Add the butter in cubes, mix.
- Cool quickly.



TIPS

- Keep refrigerated up to 3 days, can be frozen.

For your questions and projects, contact us at innovation@yumgo.fr

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