

LEMON CURD



INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Lemon puree	59,07	19,69
Sugar	82,76	27,59
Butter or Margarine	51,72	17,24
Pectin NH	3	1
Water	90	30
Yumgo <i>WHOLE POWDER</i>	13,45	4,48
Total	300	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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