

## LEMON CREAM (檸檬奶油)

(YIELD: ~2 JARS)

Courtesy of Pierre Herme



### INGREDIENTS

1. Sugar 200g
2. Finely zest from 3 large lemons
3. 3 large eggs
4. Lemon juice 156g
5. 1 stick of butter (~113g)

### PREPARATION

1. In a bowl, stir sugar and zest over a double boiling bowl until the sugar is completely melted.
2. Add the lemon juice into the mixture. Stir well.
3. Add the eggs into the mixture and cook until 180 degrees F.
4. Take it off the heat and let it cool down until 140 degrees.
5. (Alternatively, one can blend this with whipping cream to make a very light icing for the cake or filling for cupcake.)
6. Cut the butter into small cubes and toss into a juice blender, blend with the lemon mixture. This is it.