

Deli Lemon Curd

Our Deli Lemon Curd

is based on a traditional English recipe that is made with real ingredients using fresh eggs, lemon juice and lemon puree. It is a **Deli(ciously)** authentic recipe bursting with bold flavour and has a creamy, rich texture.

Features:

- Authentic and rich lemon curd filling
- Ready-to-use
- NAFNAC: No artificial flavours or colours
- Can be stored unopened at ambient temperature for 6 months
- Freeze/thaw stable

Benefits:

- Traditional flavour profile
- Convenient and easy to use
- Supports cleaner ingredient declaration
- Ambient storage simplifies inventory management
- Performs well throughout entire frozen logistics cycle
- Easy to spread, pipe or incorporate into fillings and frostings

Product Name: Deli Lemon Curd

Product Code: 4020068

Packaging: 9kg Pail

Format: Ready-to-use

Shelf Life: Ambient unopened for 6 months

Claims: Contains no artificial flavours or colours



Applications:



Filling:
Sandwich cookies, cupcakes, cakes, muffins, pies, verrines



Décor:
Cakes, pies, bakery and patisserie



Flavouring:
Mousse, pastry cream, butter cream



Topping:
Baked goods and patisserie



Ripples:
Ice cream

Lemon Curd Squares

Ingredients	Grams
Short Crust	
Satin Moist'R Cake	425 g
Almond Flour or pastry Flour	75 g
Butter (room temperature, cubed)	110 g
Lemon Curd	
Deli Lemon Curd	750 g

Working Method:

Short Crust

- Line a 9"x13" pan with parchment paper and spray with nonstick spray.
- In a large bowl, combine **Satin Moist'R Cake** and flour.
- Incorporate butter into flour mixture with a pastry cutter or with a paddle attachment until crumbly texture is achieved. If needed add 1-2 tablespoons of cold water.
- Spread dough evenly into baking pan, pressing down lightly.
- Bake for 10 to 15 minutes at 175°C / 350°F or until golden brown and let cool.

Lemon Curd

- Spread **Deli Lemon Curd** evenly on the baked short crust and bake at 175°C / 350°F for approximately 10 to 15 minutes.
- Let cool and chill for several hours for a cleaner cut.
- Cut to desired size and dust with icing sugar.



Lemon Curd Cake

Ingredients	Grams
Cake	
Satin Creme Cake	1000 g
Whole Eggs	320 g
Water	205 g
Vegetable Oil	270 g

Lemon Curd

Deli Lemon Curd	500 g
Coarse Sugar	As desired

Working Method:

- Mix the first four ingredients on slow speed for 1 minute.
- Scrape the bowl and mix on medium speed for 4 minutes.
- Pour 90-95g of batter into 4" cake moulds.
- Pipe approximately 30 grams of **Deli Lemon Curd** in a swirl pattern and top with coarse sugar.
- Bake at 175°C / 350°F for 18 to 20 minutes.
- If desired, dust with icing sugar once cooled.

