

RASPBERRY GELÉE

100 g raspberry puree

70 g sugar

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size of y
thickness
aside at

simmer. Simmer
the will depend on the
faster. To test the
should not run off. Set
but still a bit runny.

LEMON CURD

200 g sugar

140 g fresh lemon juice

100 g egg yolks

80 g eggs

Pinch of salt

50 g unsalted butter, soft

In a medium, microwave-safe bowl, combine all the lemon curd ingredients and blend with an immersion blender. Place the bowl in the microwave and cook the immersion blender.

Cook on high until the mixture coats the back of a spoon. Check the curd after 2 minutes and every 30 seconds after. Every time you check, first blend with a clean immersion blender, as the mixture will not look smooth (but it's fine; trust me!). When you draw your finger through the curd while holding the spoon vertically (its edge facing up), the curd should not move. Once finished, reserve 100 grams to hold at room temperature and refrigerate the rest.



The mixture will not look smooth (left). When you draw your finger through the curd, it shouldn't move (right).