

| <b>Ingredients</b>           | <b>Grams</b> | <b>Ounce</b> | <b>Each</b> | <b>Baker's %</b> |
|------------------------------|--------------|--------------|-------------|------------------|
| Lemon Juice                  | 155          | 5            |             |                  |
| Eggs, Whole                  | 150          | 5            | 3           |                  |
| Egg, Yolk                    | 15           | 0.5          | 1           |                  |
| Sugar, Granulated            | 170          | 6            |             |                  |
| Salt                         |              |              | Pinch       |                  |
| Butter, Sweet (small pieces) | 225          | 8            |             |                  |
|                              |              |              |             |                  |
|                              |              |              |             |                  |
|                              |              |              |             |                  |

**Procedure:**

- 1). Pour water to a depth of about 2 inches into a saucepan, place over medium heat,
- 2). Combine the lemon Juice, whole eggs, sugar, and salt in a stainless-steel bowl that will rest securely in the rim of the saucepan over, not touching, the water.
- 3). Whisk the ingredients together. (Never let the egg yolks and sugar sit together for more than a moment without stirring; the sugar will “cook” the yolks and turn them granular.)
- 4). Place bowl over the saucepan and continue to whisk until the mixture becomes very thick and registers 180°F on the thermometer. This will take 10 to 12 minutes.
- 5). Remove the bowl from over the water and let cool to 140°F, stirring from time to time to release the heat
- 6). Meanwhile, cut the butter into 1-tablespoon pieces. When the cream is ready, leave it in the bowl if using an immersion blender, or pour into a countertop blender. With the blender running, add the butter 1 tablespoon at a time, blending after each addition until incorporated before adding the next piece. The cream will be pale
- 7). You can use the cream immediately, or pour it into a storage container with a tight-fitting lid and refrigerate for up to 5 days. To use after refrigeration, gently heat in a stainless-steel bowl set over simmer water until it has softened. For tarts and a nice shine to filling, use immediately.