adamance
*fruits du bon sens*

# Bergamot Curd

## Description

Drawing from the established conventions and uses for lemon creams, also known as lemon crémeux, we have developed a solution that better enhances the characteristics of the fruit in the purée.
Eggs and butter have traditionally been used as a texturizer to thicken lemon juice and make it creamy, but in addition to their technical attributes, they also have a distinct flavor and color. They leave little room for the ingredient we want to highlight.
We have worked on a number of different elements to enhance the profile of the fruit being used, taking care to preserve its delicious taste! Opalys chocolate provides the characteristics of dry dairy ingredients which blend perfectly with the acidity, as well as cocoa butter which allows you to skip adding any regular butter while maintaining an interesting melting profile on the palate and thus contributes to the sensation of being “creamy”.
The sugar in the chocolate “seasons” the recipe. The eggs are replaced by pure egg whites which have fairly similar coagulating properties, but a much more subtle flavor. Since the proportion of fruit has been significantly increased, the addition of gelatin and konjac allows us to stabilize the high amount of water.
With this recipe, you will find a marked fruit profile, a very pleasant freshness and the possibility of declining the classic yellow lemon version, in lime or even passion fruit.

### Suggested uses

- Plated desserts
- Desserts, tarts and mini gateaux
- Dessert glasses

**Bergamot Curd**

39% FRUIT PURÉE

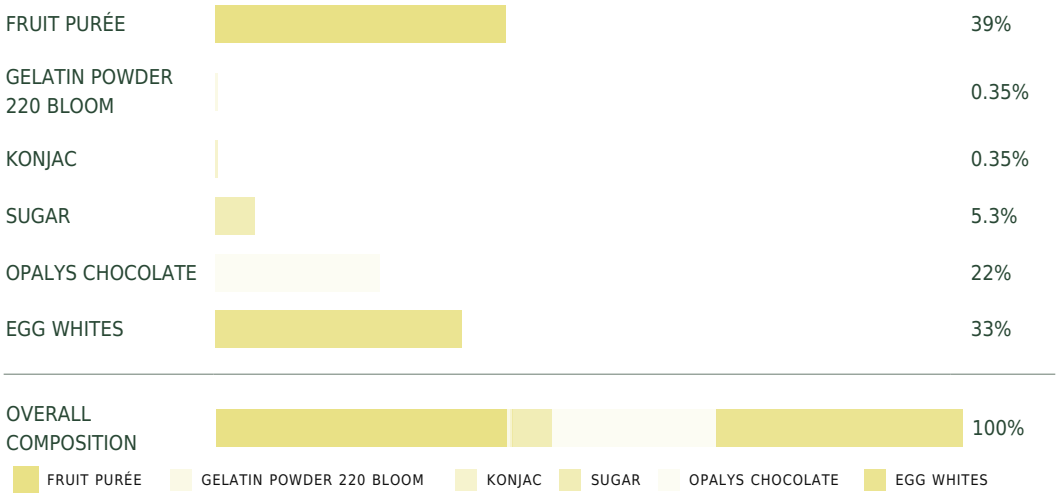
5.3% ADDED SUGAR

**Ingredients**

Bergamot purée, Egg whites, Opalys chocolate, Sugar, Konjac, Gelatin powder 220 Bloom

FREEZABLE

## Overall composition



| Composition | 1000 g | 100% |
|---|---|---|
| Sugar | 53 g | 5.3% |
| Gelatin powder 220 Bloom | 3.5 g | 0.35% |
| Konjac | 3.5 g | 0.35% |
| Lime purée | 390 g | 39% |
| Egg whites | 330 g | 33% |
| Opalys chocolate | 220 g | 22% |

## Technique

Mix together the sugar, gelatin and konjac. Pour this mixture over the bergamot purée while mixing to make sure it is well combined. Then wait 15 to 20 minutes for the gelatin to hydrate.
Heat to 185°F (85°C), stirring all the while. Then combine it with the egg whites and mix again.
Heat to 180°F (82°C) as you would a crème anglaise.
Slowly combine the warm mixture with the melted chocolate to make an emulsion using a spatula. Immediately mix using an immersion blender to make a perfect emulsion.
Store at 40°F (4°C).




### FRUIT PURÉE USED
Fantastico & Femminello Bergamot

### TASTING TEMPERATURE
Chilled

### WAYS OF CONSUMING
On site ,
Takeaway

### STRENGHTS
Fruit intensity