

# LEMON CURD

**MOF**  
MULTI OPERATION FUNCTION  
Recipe book



## Lemon Curd Min:      Lemon Curd Max:

Ingredients	Quantity	Ingredients	Quantity
Lemon juice	750 g	Lemon juice	1750 g
Sugar	750 g	Sugar	1750 g
Eggs	750 g	Eggs	1750 g
Butter	750 g	Butter	1750 g
Gelatin (200 Bloom)	7 g	Gelatin (200 Bloom)	17 g

### Process:

Mix the gelatin powder with the sugar, then add all the other ingredients. Put them in the upper tank of the Gelita MOF.

## HOT PART



### 1 PROGRAM SELECTION

- Select the program LEMON CURD and press START



### 2 PROGRAM SETTING

- Gelita MOF heats to the set standard temperature. To change it press START and then “-” or “+”



### 3 BUTTERFLY VALVE

- When the set temperature is reached, Gelita MOF signals to OPEN THE BUTTERFLY VALVE. Open and close it once all the mix is in the lower tank
- The program in the cold part is selected automatically

## COLD PART



### 4 COOLING

- Press START
- After mixing for a preset time, Gelita MOF cools down the mix to the set standard temperature. To change it press START and then “-” or “+”



### 5 EXTRACTION

- After mixing for a preset time, Gelita MOF signals to EXTRACT. During the extraction phase the mixing speed can be changed with the buttons HIGH SPEED-LOW SPEED