

JONATHAN BLOT S FRENCH LEMON CUSTARD

The Recipe

<https://www.cuisinedaubery.com/recipe/french-lemon-custard/>

French master Chef Jonathan Blot shows us the perfect recipe for a creamy and intense Lemon Custard for all desserts

Chef: Jonathan Blot

Preparation Time: 30 Minutes

Ready in: 1 H

Yield: 670 g

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Cream And Custard, Crèmeux, Crèmeux,

Ingredients

For 670 g (1 lbs 7 oz) (550 g (1 1/4 lbs) Actual Weight)

3 Lemon Zests

1/2 Cup Lemon Juice (125 grams)

2/3 Cup Sugar (150 grams)

4 Eggs 1/2 Cup or 200 grams

1 Cup Butter (200 grams)

For 335 g (3/4lbs) (275 g (10 oz) Actual Weight)

1 1/2 Lemon Zests

1/4 Cup Lemon Juice (62.5 grams)

1/3 Cup Sugar (75 grams)

2 Eggs 1/4 Cup or 100 grams

1/2 Cup Butter (100 grams)

For 502 g (1 lbs 2 oz) (412 g (1 lbs 15 oz) Actual Weight)

2.2 Lemon Zests

1/2 Cup Lemon Juice (93.7 grams)

1/2 Cup Sugar (112.5 grams)

3 Eggs 1/3 Cup or 150 grams

2/3 Cup Butter (150 grams)

For 1 kg (2 1/4 lbs) (825 g (1 lbs 13 oz) Actual Weight)

4.5 Lemon Zests

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- 3/4 Cup Lemon Juice (187.5 grams)
- 1 Cup Sugar (225 grams)
- 6 Eggs 3/4 Cup or 300 grams
- 1 1/3 Cup Butter (300 grams)

Steps

1. Start by zesting the Lemon Zests (3) : My favorite tool for this is the microplane
2. I strongly advise you to consider organic lemons, as we are zesting, the fruit skin needs no chemicals !
3. For the Lemon Juice (1/2 Cup or 125 g) : Cut and squeeze Lemons
4. Please do not substitute with bottled lemon juice ! Those already-squeezed juices come with preservatives and above all, their taste is just disgusting... your custard will not taste as good as squeezed fresh lemons !
5. In a large mixing bowl, mix with wire whip the Eggs (4) and half of Sugar (1/3 Cup or 75 g)
6. In a saucepan goes the Lemon Juice (1/2 Cup or 125 g), the Lemon Zests (3) and the 2nd half of Sugar (1/3 Cup or 75 g)
7. Heat the saucepan until bubbles form at edges and then pour onto the bowl, while stirring the eggs mixture
8. Transfer the bowl content onto the saucepan
9. Cook on medium heat while stirring : Keep stirring with a rubber spatula to avoid lumps
10. You want to cook slowly, and not on high flame. This takes a bit of time
11. At some point, the liquid thickens and becomes a custard. You should change utensils and use a wire whip, and whisk frantically, while scraping the bottom and sides to avoid lumps
12. Once the custard is thick enough (but not too much !), transfer onto a clean pan or a clean bowl
13. Wrap airtight (to avoid the custard to crust)
14. Allow to cool down at room temperature, and wait until the temperature reaches 85 F / 30 C
15. We cool down to avoid the butter to be "cooked" (this would give a bad taste)
16. Once this temperature reached, pour onto a Food Processor (with chopping blades) ('robot coupe')
17. Add in the Butter (1 Cup or 200 g) (diced, and cold)
18. Give it a few pulses to allow the blades to mix the custard and butter