

Lemon Curd

Flavour of the month

July 2024

Sweet but watch out for the tang

The sweet, tangy punch of curd makes it a standout ingredient, whether spread on toast, poured over desserts, or stuffed into pastries. From traditional cheese curds, where whey is removed from milk to sweet fruity curds made with juice, zest, and eggs, each variety brings a unique tartness to the table. The name "curd" originates from the curdling process essential to its creation, where the separation of ingredients is followed by emulsification to achieve a smooth, delicious final product. Although fruitier variations might be classed under the custard category, a key requirement of a curd is its spreadable thickness, making it a popular alternative to jam for scones during an afternoon tea.

The most popular of the curds remains lemon curd, known for its distinct bright yellow colour and tart flavour. Famously, it serves as the main base of a lemon meringue pie, providing a perfect balance of shortcrust pastry, tangy filling, and light, smooth sweet meringue. While the exact origins of lemon meringue pie are debated—with some Americans claiming it first appeared in Elizabeth Goodfellow's bakery book and school in the 19th century—evidence suggests that fruit-based desserts originated in France in the 18th century and shortly after in English cookbooks under names like citron custard meringue.

Regardless of its precise origins, it's a beloved dessert worldwide. Lemon curd also shines in other desserts as we now see it in Swiss rolls, doughnuts, and cheesecakes, adding impactful flavour to a variety of products.

Lemon curd is no longer the only variety available, as curds have expanded their fruity portfolio. Popular pairings now include passionfruit or lime curd, and even alternative flavours like bergamot are emerging. Showcasing a delightful pairing, lemon curd can be spread on bagels, topped with blueberry jam, and finished with whipped cream for a portable dessert. Alternatively, for a savoury twist, it can enhance French toast topped with crab omelette, as seen on the breakfast menu at North & Common in Melbourne or be used as a pasta sauce for a sweet, zingy finish. To elevate a sponge, passionfruit curd is sandwiched between light airy cake and finished with drizzle of olive oil for a sweet-savoury twist.

The possibilities for lemon curd are continuously evolving, showcasing its versatility in both sweet and savoury dishes.



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The sweet, zesty aroma of lemons combined with a custard-like finish creates a unique and delightful way to infuse more than just lemon flavour into a product. Our lemon curd perfectly balances the zest of fresh lemons with the creamy richness of custard.

Move aside, traditional focaccia; it's time for a sweet variation! This muffin-style focaccia is infused with **lemon curd** flavouring, imparting a sweet, zesty flavour throughout the dough. It's topped with **cream cheese**-flavoured white chocolate buttons that caramelize in the oven, adding a delightful brown and lactic sweetness. To finish, blueberries are sprinkled on top, balancing the sweet and tangy notes perfectly.

Focaccia Muffins



Inspired by London's finest bakeries, this pastry creation boasts layers of flaky dough wrapped around a ring of luscious cheesecake. The first bite takes you through the crisp, crunchy layers of buttery pastry, leading to a creamy cheesecake centre flavoured with **lemon curd**. The lemon curd adds a refreshing zest, balancing the rich sweetness of the cheesecake and elevating the overall flavour experience.

Cheesecake Pastry



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