

Ginger Stick bundle with Lemon Curd in a Chocolate Nest



0 made it | 0 reviews



- Sub Category Name

Food

Sweets

- Recipe Source Name

Real High Tea New Zealand 2017

Ingredients

Chocolate Nest

Chocolate Nest

- 250gChocolate

Lemon Curd

Lemon Curd

- 01 nosEgg
- 50 g Sugar
- 20gButter
- 25gLemon juice
- Pinch of Lemon Zest

Ginger Stick Bundle

Ginger Stick Bundle

- 50gBrown Sugar
- tspGinger Powder
- 1 NosEgg
- tspMixed Spices
- 100gBaker's Flour
- 10gUnsalted Butter
- tspGolden Syrup
- tspPaprika



Methods and Directions

Chocolate Nest

Chocolate Nest

- Melt the chocolate.
- Spread on a cold tile.
- Cut in to round stripes and assemble the nest.

Lemon Curd

Lemon Curd

- Whisk sugar & egg together.
- Place in a double boil and add lemon juice while whisking.
- Whisk until lemon curd thickens.
- Remove from heat and add butter & lemon Zest and whisk.
- Leave in the fridge.

Ginger Stick Bundle

Ginger Stick Bundle

- Whisk butter, sugar & egg together.
- Add all the spices and golden syrup while whisking.
- Finally add flour and make the dough.
- Rest for 4 hours in fridge.
- Take out and shape in to small balls.
- And spread them in to small sticks.
- Bake in a 160°C oven for about 7 minutes.