

## Ginger Stick bundle with Lemon Curd in a Chocolate Nest



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- 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.