

# LEMON - CHARRED HALF

9/9/2024

**YIELD: 2 each**

**SHELF LIFE: 1 SHIFT**

**EQUIPMENT:** Chef Knife, cutting board, 375° flattop, Shallow 1/3 pan

## AMOUNTS

## INGREDIENTS

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**1 each    Lemon**

## PROCEDURE

1. Cut the lemon in half horizontally, so that one half has the stem and the other half has the tip.
2. Place the lemon half on a **clean, hot area of the griddle, cut side down.**
3. Allow to cook until browned, **approximately 3-5 minutes.** The segments on the cross cut of the lemon half must be browned. *See Picture Below.*
4. Once charred, place in a shallow 1/3 pan. **DO NOT** stack more than one layer.



**C:** Golden outer rind, caramelized brown visible segmented walls, tangerine colored interior flesh.

**T:** Softer than a raw lemon, but not mushy. Must maintain integrity of lemon structure.

**F/A:** No off flavor or aroma.

**HR:** Shallow 1/3 pan **UNCOVERED**; Room temperature.

**SL:** 1 SHIFT