



**NIELSEN · MASSEY**  
FINE VANILLAS & FLAVORS

Building on the popularity of our best-selling Pure Vanilla Pastes, we have expanded our culinary paste line to include our first flavor. Pure Lemon Paste serves as an enticing, finishing touch and is a testament to our commitment to pioneering unique forms of beloved, premium ingredients.

## PURE LEMON PASTE

Available in 4- and 18-ounce bottles

All-natural, allergen-free, GMO-free and certified Kosher and Gluten-Free

### Pure Lemon Paste

Crafted with the same passion and attention to detail that has always set apart our products, Pure Lemon Paste inspires creativity by providing a convenient way to add a layer of sweet, bright, citrus flavor to a variety of recipes.

For professional chefs and home cooks, Pure Lemon Paste serves as a flavorful, finishing touch, elevating and transforming gourmet dishes and everyday favorites, alike, without the need to juice or zest.

Made with Nielsen-Massey's Pure Lemon Extract, Pure Lemon Paste contains oil drawn from the natural essence of the highest quality California lemons.



### Suggested Applications

- Use as a glaze or in frosting for cakes, cookies, scones and muffins
- Add to yogurt or whipped cream for use in fruit salads or parfaits
- Brush on salmon or other fish before grilling or broiling
- Create a dressing for a cold pasta or vegetable salad
- Mix or shake into beverages like lemonade, teas and cocktails or use to rim glasses before dipping in sugar
- Use in cold summer treats like popsicles, smoothies, sorbets

Visit [NielsenMassey.com/Recipes](http://NielsenMassey.com/Recipes) for full recipes using Pure Lemon Paste including: Lemon Curd, Lemon Dill Quinoa Bowl, White Chocolate and Lemon Mousse, Lemon Pound Cake and Lemon Sugar Cookies

For additional information, as well as recipes, visit: [NielsenMassey.com](http://NielsenMassey.com)

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RECIPE

# LEMON CURD

10 Min Prep 15 Min Cook 1/2 Cup



**INGREDIENTS:**

- 1/3 c granulated sugar
- 2 tsp cornstarch
- 1/8 tsp salt
- 1/4 c fresh lemon juice
- 2 Tbs unsalted butter softened
- 2 large egg yolks
- 1 1/2 tsp **Nielsen-Massey Pure Lemon Paste**

**DIRECTIONS:**

Cut a piece of parchment paper to fit inside a small saucepan. Butter the parchment paper and set aside. Whisk the eggs in a medium bowl and set aside. Combine the sugar, cornstarch and salt in small saucepan. Add lemon juice and butter to the saucepan to create a lemon mixture.

Bring to a simmer over medium-high heat. Whisk constantly and cook for 1 minute. Temper the whisked eggs by slowly whisking a small amount of the lemon mixture into the eggs. Repeat this until about half of the lemon mixture has been incorporated, then transfer the lemon and egg mixture back into the saucepan. Reduce heat to low and cook, whisking constantly, until curd has thickened, about 2 minutes, without boiling.

Transfer to a bowl and stir in the lemon paste. Cover the surface of the bowl with a piece of parchment that has been coated with a thin layer of butter. Refrigerate until completely cool, about 1 hour.

**USE LEMON CURD IN:**

- |                           |                  |
|---------------------------|------------------|
| <b>Pavlova*</b>           | <b>Ice Cream</b> |
| <b>No Bake Lemon Bars</b> | <b>Meringues</b> |
| <b>Macarons</b>           | <b>Oatmeal</b>   |
| <b>Pudding</b>            | <b>Parfaits</b>  |

\*For recipe visit [NielsenMassey.com/Recipes](http://NielsenMassey.com/Recipes)

RECIPE

# LEMON DILL QUINOA BOWL

30 Min Prep 45 Min Cook 4 Servings



**INGREDIENTS:**

**CREAMY LEMON DILL DRESSING**

- 1 5.3-oz container plain Greek yogurt
- 1 tsp dried dill
- 1 tsp **Nielsen-Massey Pure Lemon Paste**
- 1 tsp minced red onion
- 1/2 tsp apple cider vinegar
- 1/8 tsp salt
- 1 dash red pepper
- 1 Tbs milk

**QUINOA BOWL**

- 1 medium red beet
- 1 medium yellow beet
- 1 c dry quinoa
- 1/2 c shelled edamame, prepared according to package directions
- 1/2 c roasted red pepper, sliced in 1/4-inch wide strips
- 1/2 c thinly sliced red onion
- 1 1/2 c chopped spinach or arugula leaves
- 2 tsp **Nielsen-Massey Pure Lemon Paste**

**DIRECTIONS:**

**CREAMY LEMON DILL DRESSING**

Combine yogurt with dill, lemon paste, red onion, vinegar, salt and pepper in a small bowl; whisk until smooth. Add milk, a teaspoon at a time, until desired consistency is achieved. For best flavor, prepare and refrigerate at least 1 hour prior to serving.

**QUINOA BOWL**

Preheat oven to 350°F. Remove any greens and thin roots from the beets. Wash, dry and wrap with aluminum foil, with the beet in the center and the foil opening to the top. Roast for about 45 minutes. Test for readiness by opening the top of the foil and inserting a knife into the top of the beet; it should enter easily. Remove from oven and let sit, without unwrapping, for 15 minutes. Remove from the foil and rinse beets under cold water, rubbing the surface to remove the outer skin. Slice into thin slices; set aside.

While the beets are roasting, cook the quinoa according to package directions. Stir the chopped spinach and lemon paste into the cooked quinoa.

Place 1/4 of the quinoa into a flat bowl. Top with 1/4 of the beets, edamame, red pepper and onion. Drizzle with dressing just before serving. Serve warm or cold.