



Lugar do Olhar Feliz

Limequat (*Citrus × floridana*)



Cultivation : Hardiness 8b (-6°) A Hybrid of lime and kumquat grown by W. Swingle in 1909 to produce limes in Florida.

3 varieties : Eustis (the most common) green in October and yellow in November/December - Lakeland (a more oval shape) green in November/December yellow in January/February - Tavares (the largest). The winter fruit is slightly more acidic.

Harvest : the zest has a maximum of essential oils when it changes from green to yellow. The taste and fragrance evolve with maturity.

Conservation : Refrigerate at 8°

Quality : is generally used more for its decorative value than for its taste

Flavour / Fragrance : quite acidic, slightly mineral.

Uses in cooking :

Is used instead of lemons

1. Decoration

2. Savoury dishes :

Noirmoutier potatoes with *limequats* (*Senderens*),

Ris de veau poêle caramélisé au Limquat (*Antoine Heerah*)

Grilled scallops with lemongrass, confit Limquat sweet potato croquette, coriander (*William Ledeuil*)

Smukt rede goose ravioli og *Limquat* (*Tan Dinh*)

3. Sweet :

Crème brûlée au Limquat (*Mickaël Féval*)

Soufflé au citron et Limquat givré (*Antoine Heerah*)

Biscuit de poularde du Patis au Limquat, sauce crème onctueuse au curry (*Gagnaire*)

Limquat Curd (*Carmella Bistro Tel Aviv*)

Hot limequat soufflé (*Eric Frechon*)

