Lemon merengue

The number one in the world when life gives you lemons make lemon pie. Soft lemon cremeux chrunchy merengue makes this combination outstanding. Floral decoration on this merengue shaped flower a perfect combination to present.



Recept

Almond Sablé

Butter 84%	240g
Salt	4g
Icing Sugar	180g
Almond Powder	60g
Whole Eggs	100g
Flour (Patent)	120g
Flour (Patent)	350g
Totaal	**1054g**

Almond Sablé

- Combine the softened butter, salt, Icing sugar, almond powder, eggs and first measurement of flour. Mix only to incorporate.

- Once the mixture is homogeneus, add the second measurement of flour.

- Roll the dough out between two parchment paper sheets and refrigerate.

- Bake in the oven at 150 - 160□C.

Frangipane lemon

Almond Paste	500g
Melted Butter 40□C	250g
Lemon Juice	75g
Egg Yolk	175g
Lemon Zest	30g
Totaal	**1030g**

Frangipane lemon

- Mix the Almond Past, Lemon Juice and Lemond Zest.

- Add the Egg Yolk and incorporate the melted butter.

Lemon Yuzu Crémeux

Lemon Juice	170g
Yuzu Juice	60g
Sugar	230g
Whole Egg	230g
Egg Yolk	115g
Butter	170g
Gelatin	5g
Water	25g
Totaal	**1005g**

Lemon Yuzu Crémeux

- Heat the juice and cook like an anglaise with the eggs, egg yolk and sugar to 84°C.

- After cooking add the gelatin and cool down to 40°C.

- Blend the butter (using a hand blender) to achieve a smooth emulsion.

Merengue Yoghurt Lime

Egg White	100g
Sugar	200g
Icing Sugar	100g
Potato Starch	20g
Yoghurt Powder	15g
Fresh Lime Zest	5g
Totaal	**440g**

Merengue Yoghurt Lime

- Dissolve the sugar and the egg white at 50°C in an au bain marie to 3.

- Beat the egg white.

- When firm add the icing sugar, potato starch and yoghurt powder.

- Decorate and bake at 90°C.

Assembly, layout and finishing

Prepare the tarts using almond sable and cook to golden brown.
Add the francipane lemon and fill the tart max 40% bake again.
Add lemon cremeux en finish with the merengue which is prepared in advance.
Finally add the chocolate decoration Daisy & Chocolate lemon.

Enjoy this exciting recipe.

Featured Product(s)



Chocolate lemon



Daisy