

Lemon Meringue Tart Classic



COMPOSITION

1 - Short Crust
2 - Lemon Custard
3 - Italian Meringue

Short crust 0 g

Ingredients

<i>Tegral Patacrouf</i>	1000 g
<i>Mimetic incorporation</i>	400 g
Whole Eggs	100 g

Working Method

In a mixing bowl with a paddle attachment mix all ingredients into a homogenous dough.
Laminate to 3mm
Shape and bake it blind on top of Silpain.

🕒 14 ▶ Oven Type: Deck 🌡️ Top Temperature: 180
🌡️ Bottom Temperature: 180 🔓 open

Lemon custard 0 g

Ingredients

<i>Deli lemon pie</i>	500 g
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Working Method

Pipe the deli lemon pie into the baked tart shell and put it back in the oven bake to reach 70 C at core.

Italian meringue 0 g

Ingredients

Sugar	300 g
Water	60 g
Egg White	150 g

Working Method

Cook the sugar and the water to 116-121C and pour on the lightly whipped egg whites.
Keep whipping at medium speed until room temperature.
Apply on the tart and caramelize with a blow torch.