

Lemon Meringue Tart Creative



COMPOSITION

- 1 - Short Crust
- 2 - Lemon Mousse
- 3 - Lemon Jelly
- 4 - Italian Meringue
- 5 - Glaze

Short crust 0 g

Ingredients

<i>Tegral Patacrout</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 2.5mm. Cut a disc that will fit the bottom of the mousse depending on the silicone mold used.

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

Lemon mousse 0 g

Ingredients

<i>Deli lemon pie</i>	500 g
Beef Gelatine powder	7 g
Water	35 g
<i>Passionata</i>	250 g

Working Method

Pre-soak the gelatin and water for at least 15min. before using. Warm-up the deli lemon pie and the gelatin to 30°C. Fold the lightly whipped Passionata. Pipe into the silicone mold and freeze.

Lemon jelly 0 g

Ingredients

<i>PatisFrance Starfruit citron</i>	200 g
Water	200 g
Sugar	100 g
Agar Agar	10 g

Working Method

Mix the agar and sugar together, add it into the water and starfruit and let it soak for 15mn. Bring the mix to a boil and let it simmer for 2min. Pour on a silicon mat and let cool down.

Italian Meringue

0 g

Ingredients

Sugar	300 g
Water	90 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.
On baking paper draw circles 1cm smaller than the disc of shortcrust used in the bottom of the mousse.
Flip over the baking paper and pipe the meringue following the line drawn.

🕒 180 ▶ Oven Type: Deck 🌡️ Top Temperature: 60
🌡️ Bottom Temperature: 60 ➡️ open

Glaze

0 g

Ingredients

<i>Miroir Glassage Neutre</i>	500 g
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Working Method

Warm-up the glaze in between 35 to 40°C
Add few drops of yellow food coloring or Curcuma powder to color it.
Use an immersion blender to eliminate the air bubble.
Apply the glaze on the mousse at -18 to -20°C