

# Lemon Meringue Tart H&wb



## COMPOSITION

- 1 - Short Crust
- 2 - Lemon Custard
- 3 - Fruit Filling
- 4 - 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.

### Fruit filling 0 g

#### Ingredients

<i>Topfil agrumes 77%</i>	0 g
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#### Working Method

pipe the Topfil into a half sphere silicone mold and freeze.

### 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.  
pipe on baking paper small drop shape meringues and dry them in the oven.

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