

Special days  
need something  
special



March 14 Pi(e) Day

# Lemon Meringue

## Ingredients

Shortcrust	
Flour	375 g
<b>PatisFrance Almond Powder</b>	<b>50 g</b>
Icing sugar	150 g
Butter	225 g
Salt	7 g
Eggs	80 g

Mix flour, **PatisFrance Almond Powder**, icing sugar, salt and butter together to a sandy texture. Add the eggs to obtain a smooth dough. Reserve in fridge until cold. Roll out to 3 mm and shape into a tart ring of 5 cm diameter.



## Ingredients

### Almond cream

<b>PatisFrance Almond Powder</b>	<b>100 g</b>
Butter	100 g
Eggs	100 g
Sugar	100 g
Flour	50 g

Cream sugar and butter, add eggs gradually. At the end, add **PatisFrance Almond Powder** and flour. Pipe ½ cm in tart shells and bake at 180°C for approximately 12-15 min. Cool down and unmould.

### Lemon-Bergamot jelly

<b>PatisFrance Starfruit Lemon</b>	<b>60 g</b>
Bergamot puree	40 g
<b>PatisFrance Harmony Classic</b>	<b>100 g</b>
Gelatin	4 g

Bring the fruit puree and the **Harmony Classic** to a boil, add the pre-soaked gelatin. Pour on top of the almond cream, leave to set.

### Italian meringue

Water	100 g
Sugar	200 g
Egg whites	100 g

Make a syrup with the water and sugar and cook at 118°C, pour on top the semi whipped egg whites. Whip to obtain a firm meringue.

**Caramelize the top of the meringue with a blow torch.**

