

La Tarte Citron Meringuée



Pour une tarte de six personnes

Shortbread:

150g butter
1g salt
100g icing sugar
25g almond powder
50g egg
250g flour

*Mix the butter, the salt and the sugar.
Add the egg, the flour and almond powder.
Mix all the ingredients.
When the dough is homogeneous, stop mixing and refrigerate it.*

Lemon cream

100g lemon juice
5g lemon zest
165g sugar
15g starch
135g egg
85g butter
35g Ivory Couverture
1,5g gelatin powder

*Boil the lemon juice and the zests.
Mix with the eggs, the sugar and the starch.
Cook it like a crème patissière.
Refrigerate the crème to 40°C.
Emulsify the cream with a mixer, add the butter, white chocolate and gelatin.
Use immediately.*

Italian meringue :

100g egg white
200g sugar
50g water

*Cook the water and the sugar to 121°C and pour into the whipped egg white. Mix till it's cooled.
Use immediately.*

Montage :

Take the dough of from the fridge. Rolling out the dough with a rolling pin to 3mm of thickness. Be careful about regularity.

Sting the dough and drop of into the tart mold.

Let rest the tart in the fridge, and cook during 20 to 25 minutes at 150°C.

Let cool the tart, when it's cold, fill the tart with the lemon cream.

Decorate the tart with the italian meringue, does what you want !

Burn softly the meringue with a blowpipe.