

## *The lemon finger*



*For 12 individual cakes*

### **Lemon pate sable :**

*150g butter  
1g sea salt  
100g icing sugar  
25g almond powder  
50g eggs  
5g lemon zest  
250g flour*

*Cut butter into little cubes.*

*Mix all the ingredients except the eggs into a powder.*

*When the powder is really homogeneous, add the eggs.*

*Mix gently to obtain a homogeneous dough.*

*Film the dough and let cool in the fridge.*

### Lemon curd :

100g lemon juice  
5g lemon zest  
165g sugar  
15g starch  
135g egg  
85g butter  
35g Ivory Couverture  
11g gelatin mass

Boil the lemon juice and the zests.  
Mix with the eggs, the sugar and the starch.  
Cook it like a custard.  
Refrigerate the crème to 40°C.  
Emulsify the cream with an hand blender, add the butter, white chocolate and gelatin.  
Use immediatly.

### Lemon whipped ganache :

308g cream  
20g lemon zest  
220g Opalys 33% couverture  
480g cream

Infuse the cream and zest for one night. The next day bring to a boil.  
Pour on the Opalys couverture.  
Add the second cold cream, mix, reserve a cool night. The next day, whip to desired consistency. Use directly.

### Yellow mirror glaze :

125g water  
300g sugar  
187g glucose syrup  
250g cream  
93g powdered milk  
88g gelatin masse  
125g neutral glaze  
75g olive oil  
Qs. yellow food coloring

Cook the water, the sugar and the glucose to 110°C.  
Add the hot cream mixed with the powdered milk.  
Add the gelatin mass, the neutral glaze and the olive oil, mix.  
Add the red coloring.  
Let it fix during 24 hours in the fridge  
Melt the glaze, use it between 30 and 35°C.

### Montage :

Roll the dough to 2mm, use the big part of the provided cutter to cut the dough to support the cakes. Pour on a silpain (micro perfored silicon baking sheet) and cook at 165°C about 10 minutes.

For the cakes, realise a reverse mounting, pipe the mousse into silikomart « finger» mold, line the mousse on every sides, deposit the insert.

Smooth the cakes with the mousse. Freeze it.

Unmold the cakes, glaze them with the 30 to 35°C yellow glaze.

Decorate with som swiss meringue, lemon peel and gold leafs.

