

Lemon meringue tart, lime zests

Recipe for 4



Description

A smaller version to a crowd favorite! A clear lemon cream covered with a Swiss meringue and caramelized at the last minute.

Note

To avoid having clumps of starch, combine it with the sugar before adding it to the sauce pot. You can also give it a quick mix with a hand blender.

Ingredients

Pie dough

- 280 Gr Salted butter
- 40 Gr Sugar
- 1 Unit(s) Egg
- 60 Gr Icing sugar
- 60 Gr Almond powder
- 260 Gr Flour

Clear lemon cream

- 310 Ml Water
- 275 Gr Sugar
- 35 Gr Cornstarch
- 2 Unit(s) Lemon zests
- 240 Ml Lemon juice
- 4 Unit(s) Egg yolk
- 25 Gr Butter

Swiss meringue

- 50 Gr Egg white
- 55 Gr Sugar
- 5 Gr Cornstarch

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **356 F°**

Pie dough

If your butter is too hard, pass it in the microwave very briefly until it is nice and soft but not melted. Transfer to a mixing bowl and add the sugar. Combine well with a whisk. Add the eggs one at a time, whisking them in before adding the next. Add all of the dry ingredients and mix until smooth.

Wrap your dough ball in plastic wrap and let rest in the fridge for at least 4 hours.

When ready to form, lightly warm it with your hands and roll it out. Rolling it on parchment paper instead of on the counter will save you some cleaning up! Once satisfied with the thickness, you can cut the pie dough into the desired size. Once on the desired mold, cook in the oven at 356°F (180°C).

Clear lemon cream

In a sauce pot, combine all of the ingredients except for the butter in the order indicated in the ingredients section. Bring to a boil while continuously whisking. Let it boil for at least 30 seconds.

Pass the cream through a fine mesh sieve and then incorporate the butter with your whisk.

Set aside in the fridge covered in plastic wrap.

Swiss meringue

In the bowl of your stand mixer, add the egg whites, sugar and starch. Place on a steam bath. With a whisk, start to whip the egg whites and don't stop! Once the egg mix is a little hotter than your fingers, remove from the steam bath and place it on the stand mixer. Whisk until it has fully cooled.

With the help of a pastry bag, garnish your lemon tarts with the meringue.

Bon appétit!