

# Lemon shortbread tart, vanilla whipped cream, crunchy white chocolate balls |

## Recipe for 12 Tapas

### Description

A smaller version of a crowd favorite! A light 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 an immersion blender.

### Ingredients

#### Tarte dough

- 280 Gr Salted butter
- 40 Gr Sugar
- 35 Gr Egg
- 80 Gr Icing sugar
- 80 Gr Almond powder
- 260 Gr Flour

#### 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

- 125 Ml 35% whipping cream
- 30 Gr Sugar
- 0.50 Tsp Vanilla extract
- 1 Unit(s) Lime zest(s)

### 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 soft but not melted. Place butter to a mixing bowl and add the sugar. Combine well with a whisk. Add the eggs one at a time, whisking them in until nicely incorporated before adding the next. Add all of the dry ingredients and mix until smooth, then form a ball. Wrap your dough ball in plastic wrap and let it 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 place the dough on a tray in the fridge. Afterwards you can cut the pie dough into the desired size. Once you've positioned it in your desired mould, you can cook it in the oven at 356°F (180°C).

### 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.

### Vanilla chantilly

In a very cold bowl, whip the cream with the sugar and vanilla. Once the cream forms the stiff peaks you can keep it in the fridge.

When assembling the tartlets, make a beautiful rosette on the tarts using a piping bag and the proper star shaped tip..

Finish with some lime zest on whipped cream.

**Bon appétit!**