

Deconstructed lemon tart |

Recipe for 12 tapas

Description

The classic lemon meringue pie reviewed in the perspective of a glass jar.

Note

In order to have a stronger flavor, do not hesitate to add the zest of lemon in the cream. In addition, we also suggest using Meyers lemons because of their unique taste.

Ingredients

Lemon cream preparation

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

Swiss meringue preparation

- 4 Unit(s) Egg white
- 240 Gr Sugar

Crumble preparation

- 50 Gr Butter
- 50 Gr Sugar
- 50 Gr Flour
- 50 Gr Almond powder

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **375 F°**
- Resting time **60 mins**

General preparation

Rehydrate the gelatin in ice water for 2 to 3 minutes. In a bowl, beat eggs. Temper the butter for the lemon cream.

Preparing the lemon cream

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Preparing the crumble

For the crumble, combine all dry ingredients in a kitchen-aid mixer. Allow to mix and begin introducing cold butter morsels. Stop mixing when it starts forming little crumbled pieces of dough. Pour out mixture onto a baking tray and bake for 12-15 minutes in the oven. Let cool.

Preparing the meringue

In a bowl mix together egg whites and sugar. Using a whisk, bring up the egg whites to 40°C on a double boiler, or slightly warmer than body temperature or until all the sugar is melted. Off the heat, using an electric mixer, beat the egg whites until stiff and cooled down.

To serve

To assemble serve a small amount of lemon cream using a piping bag at the bottom of glass jar. Sprinkle with a little crumble, then pipe on a small amount of meringue caramelize the top using a blow torch.

Bon appétit!