

# Jack-in-the-box type lemon pie with rosemary and pecan crumble, lemon powder and foam

Recipe for 4 persons



## Description

In a small spice container, you will find a lemon cream, confit lemon sauce and a pecan and rosemary crumble. All this topped with a lemon foam and powder.

## Note

While cooking the lemon curd, it's important to never stop whisking since it can curdle very quickly. The crumble cooks rapidly so make sure you mix it every 3-4 minutes while cooking. To ensure the lemons stay soft they need to be partially covered while cooking. Otherwise, they may harden. For optimal results, the lemon foam should be done 1 day ahead.

## Ingredients

### Lemon curd

- 275 Gr Sugar
- 40 Gr Cornstarch
- 4 Unit(s) Egg yolk
- 2 Unit(s) Lemon zests
- 180 Ml Lemon juice
- 310 Ml Water
- 30 Ml Butter

### Confit lemons

- 3 Unit(s) Lemon
- 750 Ml Water
- 300 Gr Sugar
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- 300 Gr Sugar

### Lemon powder

- 50 Gr Lemon olive oil
- 25 Gr Maltodextrin

### Rosemary and pecan crumble

- 225 Gr Flour
- 200 Gr Sugar
- 200 Gr Butter
- 100 Gr Pecan
- 5 Sprig(s) Rosemary

### Lemon foam

- 55 Ml Water
- 20 Gr Sugar
- 55 Ml Lemon juice
- 1.75 Gr Versawhip
- 0.50 Gr Xanthan gum

## **Preparation**

- Preparation time **40.00 mins**

### Lemon curd

In a small sauce pan, mix the cornstarch with the sugar and add the egg yolks and the lemon. Mix well. Add the water, the lemon juice and bring the preparation to a boil while whisking energetically for 30 seconds. Remove the pot from the stove and add the butter, mix with a whisk and wait for the cream to be homogeneous in consistency. Transfer the lemon curd to a container that will go in your fridge.

### Pecan and rosemary crumble

Place all ingredients in a bowl and add the butter cut into small cubes. Knead the dough between your fingers until it has a sandy texture. Spread the mixture on a baking sheet lined with parchment paper. Bake at 350°F for 15 minutes, stirring the mixture every 5 minutes to ensure even cooking. Cool on the counter.

### Lemon foam

Quarter the lemons and place them in a sauce pan. Add the water and the 1st shot of sugar. Bring to a boil and add the second quantity of sugar. Once it boils a 3rd time add the last shot of sugar and bring to a boil, lower the heat to simmer and cook for 20 minutes with a lid partially covering the sauce pan. Drain the lemons (keep the syrup) and place in the blender with a little bit of the syrup. Blend for 2 minutes until smooth and strain through a fine mesh sleeve to remove all the particles. Reserve the preparation in the fridge until it has cooled completely before serving.

### Lemon foam

In a small sauce pan, boil the water, lemon juice and sugar. Remove from the heat and add the versawhip and xanthane powders and whisk to dissolve completely. Pour the entire mixture in a bowl and whisk until it has completely cooled (in a kitchenaid mixer it will be much easier). Transfer the mixture to the fridge and add to your dish when you are ready to serve.

### Lemon powder

In bowl, pour the olive oil and lemon juice. Start whisking and add the maltodextrin slowly to incorporate. The mix will slowly dry out and eventually will turn into a powder. If it's not dry enough, add more maltodextrin and keep whisking.

**Bon appétit!**