

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

- 175 Gr Butter
- 95 Gr Icing sugar
- 45 Gr Almond powder
- 30 Gr Egg yolk
- 42 Gr Egg
- 400 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

Sift the flour and icing sugar.

Cut the cold butter into small cubes. Pour the sifted dry ingredients into the bowl of the mixer (either by hand or using a sheet of paper in the mixer).

Add the almond powder and knead until the dough is sandy (like a fine crumble). Then pour in the egg yolk and egg white, and finish mixing to form a dough. Drop the dough onto the table and continue using the palm of your hand to finalise the smoothing of the dough.

Using a rolling pin, roll out the dough to a maximum thickness of 2 to 3 mm. Make sure it is even all over. Once the tray or tart ring is dark, leave it in the fridge for around twenty minutes. Place in a hot oven and cook for an average of 12 to 15 minutes.

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!