

Sweet tartlet, almond cream, lemon cream, burnt meringue and roasted sesame seeds

Recipe for 4

Description

One of the most popular pastry classics, sure to please your guests.

Note

Mix a little sugar with your cornstarch to help incorporate it into the egg yolks without making lumps.

Ingredients

Pâte sucrée

- 560 Gr Butter
- 80 Gr Sugar
- 70 Gr Egg
- 160 Gr Almond powder
- 160 Gr Icing sugar
- 520 Gr Flour

Almonds cream

- 100 Gr Softened butter
- 100 Gr Sugar
- 2 Unit(s) Egg
- 100 Gr Almond powder
- 15 Gr Flour
- 1 Unit(s) Lemon zests

Lemon cream

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

Swiss meringue

- 100 Ml Egg white
- 125 Gr Sugar
- 0.50 Unit(s) Lime zest(s)
- 1 Tsp Black sesame seeds

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **356 F°**
- Resting time **30 mins**

Sweet dough

Soften the butter (by hand or with the sheet in the mixer), add the powdered sugar, then the eggs one by one.

Sift in the flour and almond powder, add the salt, then pour in the rest of the ingredients, finalizing the mixture to form a smooth dough. Drop the dough onto a table, and use the palm of your hand to continue mixing. Wrap the dough in cling film and leave to rest in the fridge for at least 45 min.

After resting, roll out the dough with a rolling pin, to a maximum thickness of 2 to 3 mm. Make sure the dough is evenly spread over the entire surface. Once the tray or tart ring is dark, leave it in the fridge or freezer for around 20 minutes.

Baking

Fill the tart shells with a thin layer of almond cream.

Place in the oven for approx. 12-15 minutes.

Almonds cream

Place the soft butter, sugar and lemon zest in an electric mixer and whisk vigorously.

Add the eggs one by one, while you sift in the dry ingredients.

When the eggs are absorbed, add the dry ingredients and mix well.

Use a pastry bag with a plain tip to dress the cake.

Lemon cream

Place all the ingredients except the butter in a saucepan in the order given in the recipe. Place the saucepan on the heat and, using a whisk, stir the lemon cream continuously until it boils.

Continue cooking after boiling for at least 30 seconds. Strain the lemon cream through a sieve, add the butter (off the heat) and set aside in the fridge, protected by cling film, directly in contact with the cream.

Swiss meringue

Place the egg whites and sugar in the bowl of an electric mixer (ideally) and whisk by hand. Place on a bain-marie and whisk continuously to avoid cooking the egg whites, as the sugar will dissolve with the heat. Once the mixture is hot (dip your finger in), place the bowl on the mixer and leave to whip until cool.

Alternatively, remove from the bain-marie and whisk by hand until cool.

Apply a meringue finish to the lemon tarts. You can finish with lime zest on the meringue.

Assembly

Once the tart shells have cooled, fill with the lemon cream and finish with the Swiss meringue.

Caramelize the meringue with a blowtorch.

Bon appétit!