



# Key Pie

## Composition

- La Rose Noire Fruity Tart Shells - Lemon
- Yuzu Curd
- Coconut Marshmallow
- Lemon Moelleux
- Lemon Confit

## Method

Heat the lemon juice. Separately, mix well the eggs with the sugar. Pour the boiling lemon juice on the egg mixture, mix well and put it back in the sauce pan. Cook at 82°C while mixing well. Cool down to 45°C and add the soft butter with a blender.

## Yuzu Curd

### Ingredients

Lemon juice	30 gr
Yuzu juice	60 gr
Egg white	65 gr
Egg yolk	45 gr
Sugar	135 gr
Butter	165 gr



## Coconut Light Marshmallow

### Ingredients

Egg white	85 gr
Sugar	50 gr
Glucose	42 gr
Inverted sugar	50 gr
Gelatin	7 gr
Shredded coconut	30 gr

### Method

Heat the invert sugar and glucose to 45°C. Add the bloomed gelatin. Whip the egg white. When whipped, pour the hot sugar on top, followed by the coconut.

## Lemon Confit

### Ingredients

Lemon	2 pcs
Sugar	50 gr
Water	100 gr

### Method

Skin off the lemon. Place them in a saucepan with cold water. Bring to boil, strain out and repeat 5 times. Then make a syrup with sugar and water and boil till the lemon skins are soft.

## Biscuit Moelleux Lemon

### Ingredients

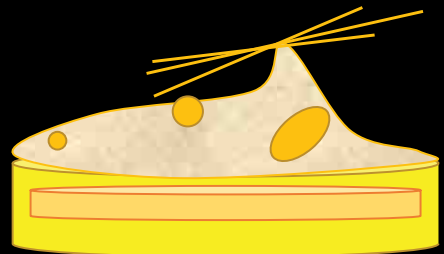
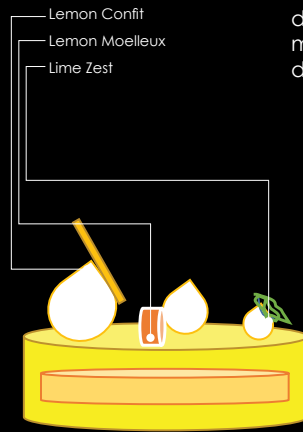
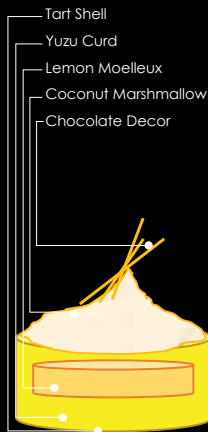
Almond paste	180 gr
Yolk	35 gr
Egg white	55 gr
Lemon zest	5 gr
Potato starch	15 gr
Egg white	30 gr
Sugar	10 gr
Butter	60 gr

### Method

Soften the almond paste with the egg. Add the starch and orange zest. Incorporate the whipped egg white strength with the sugar. Add the melted butter. Spread at 1cm and bake at 160°C for 10mins.

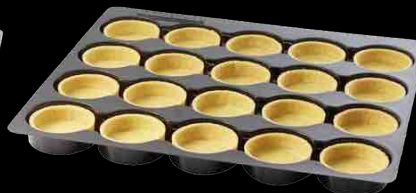
### Finishing

Fill up the tart shell with the yuzu curd and place a disc of moelleux inside. Pipe the coconut marshmallow on top and decorate with chocolate décor, moelleux and lemon confit.



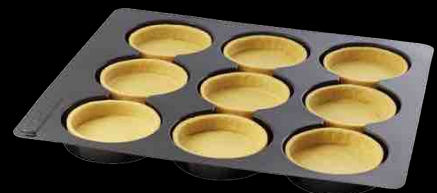
**Lemon Tart Shells  
Mini Round**

5-6 g / 0.18-0.21 oz./pc.  
42 pcs/tray, 5 trays/box  
H: 17mm, 0.67 in  
Ø: 35mm, 1.38 in



**Lemon Tart Shells  
Medium Round**

10-11 g / 0.35-0.39 oz./pc.  
20 pcs/tray, 5 trays/box  
H: 17mm, 0.67 in  
Ø: 55mm, 2.16 in



**Lemon Tart Shells  
Large Round**

23-24 g / 0.81-0.85 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 17mm, 0.67 in  
Ø: 80mm, 3.15 in