

TOWN & COUNTRY

FINE FOODS

SERVING THE PROFESSIONAL SINCE 1984

MERINGUE PIE



COMPOSITION

La Rose Noire mini fruity lemon tart

Crushed lemon and Yuzu curd

Soft swiss meringue

Candied lemon

Crushed lemon purée

RECIPE

CRUSHED LEMON & YUZU CURD

30g Capfruit Lemon Crushed purée

60g Capfruit Yuzu purée

2 medium eggs

130g caster sugar

160g unsalted butter

METHOD

Bring to the boil the purees and pour over well mixed eggs and sugar

Cook to 82c while mixing well then cool down to 45c and add the soft butter with a blender

Store in fridge till cold

CANDIED LEMON

2 lemons

50g sugar

100ml water

METHOD

Julienne the lemon skin and blanche 5 times from cold water, make a syrup and candy till soft at low heat.

SOFT SWISS MERINGUE

80g egg white

160g Caster sugar

Lemon juice drops

METHOD

Wisk all over a bain-Marie to 65c then on the mixer in high speed till cool

Pipe required size and semi dry in the oven at 75c for 90 mins

FINISHING

Fill the tart shell with the Curd, place a rosette of semi dried meringue on top and fill the middle with a drop of crushed lemon puree and some candied lemon.