

LEMON TARTLET

ALMOND SHORTCRUST PASTRY (Total weight 472 g)

200 g flour
120 g diced butter
80 g sugar powder
30 g almond powder
2 g salt
40 g eggs

Preparation:

Sieve flour. Mix in the bowl with a paddle flour and cold butter. Add sieved sugar powder, almond powder and salt. At this moment shortcrust pastry looks like some crumbs.

Keep mixing and fold inside eggs. As soon as shortcrust pastry is homogeneous – stop mixing. Make some flat rectangle from pastry, wrap with a film and leave it for a night in the fridge.

EGG WASH (Total weight 125 g)

100 g yolks
25 g cream

Preparation:

Mix two ingredient together and strain it.

LEMON CREAM (Total weight 558 g)

160 g lemon juice
1 lemon zest
50 g sugar
190 g eggs
130 g white chocolate 33%
7 g cocoa-butter
21 g gelatin mixture

Preparation:

Mix lemon juice, lemon zest, sugar and eggs together. Keep mixing and cook it to 83°C. Pour onto chocolate, gelatin mixture and cocoa butter. Mix well to emulsify. Keep it at 4°C.

LEMON SPONGE WITH POPPY SEEDS (Total weight 436 g)

75 g eggs
120 g sugar
1 lemon zest
60 g cream
30 g olive oil
90 g flour
30 g melted butter
1 g baking powder
30 g poppy seeds

Preparation:

Heat the oven to 170°C. Whip eggs with sugar and lemon zest to fluffy texture. Add cream and mix with a spatula. Add to this mixture flour, sieved with baking powder. Add poppy seeds. Mix. Heat olive oil and butter to 40°C. Add in the first mixture. Mix to homogeneous texture. Bake in square mold 22cm at 170°C until golden color during about 10 minutes. Cut rounds and spread two sides of sponge with a lemon syrup.

LEMON SYRUP (Total weight 190 g)

90 g water
50 g suagr
30 g lemon juice
lemon juice
20 g limoncello

Preparation:

Bring to a boil all ingredients, except af limoncello. Cook during 1 monute. When syrup is 50°C – add limoncello. Strain.

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ITALIAN MERINGUE (Total weight 240 g)

125 g sugar A
35 g water
55 g egg whites
25 g sugar B

Preparation:

Cook syrup from water and sugar A to 118°C. Pour it onto whipped egg whites with sugar B. Whip to chilling down. With the help of pastry bag and a tip – pipe it out on the surface of tartlet.

LEMON GELIFICATION (Total weight 187,5 g)

2,5 g agar-agar
40 g water
115 g lemon juice
30 g sugar

Preparation:

Mix agar-agar with sugar, then add cold water. Add lemon juice. Bring to a boil. Cook 1 minute. Leave to thicken. Thick gelification mix with a hand blender.

ASSEMBLAGE

1. Roll out shortcrust pastry to 2 mm. Put it into tartlet tins, 7,5 cm in diameter. Bake to intensify golden color. Sprinkle tartlet with egg wash. Bake during about 3 minutes.
2. In cold shortbread baskets pipe out lemon cream.
3. Cut out rounds of sponge. Soak them with syrup.
4. In each tartlet pipe out 26 g of lemon cream. Put inside lemon sponge. Make a hole inside of sponge. Pipe inside lemon gelification. On a turning table pipe out meringue on sponge. Burn slightly edges of meringue with a torch. The center leave clean to keep the feeling of freshness. Add fresh or dry lemon zest.