



**PASTRY
STAR**
— SINCE 1986 —





LEMON TART MERINGUE

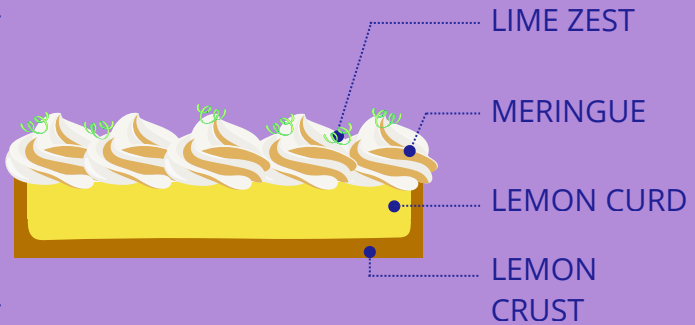
MAKES 1 EA 8" PIE

WHAT IS IT ?

Lemon Tarts are a classic and refreshing dessert that features a buttery, crisp tart shell filled with a smooth and tangy lemon curd. These tarts are perfect for any occasion, offering a bright and citrusy treat that is both elegant and delicious.

MATERIAL

Mixer with whisk attachment/
tart circle



INGREDIENTS

- **Lemon curd**
- Lemon crust
 - Flour: 125g
 - Butter: 62g
 - Sugar: 40g
 - Whole eggs: 25g
 - Salt: 1g
- **Meringue**
 - Powder meringue: 25g
 - Water: 113g
 - Powdered sugar: 141g

DIRECTIONS

- **Lemon crust:** Mix the flour, butter, sugar, and salt until the mixture is uniform and looks like sand. Add the egg. Form a ball. Wrap it in plastic wrap. Chill in the fridge for 30 minutes to 1 hour. Preheat your oven to 300°F. Roll out the dough to a thickness of 3 mm. Grease your tart ring well. Prick the dough with a fork. Bake for 20 minutes.
- Fill the crust with lemon curd.
- **Meringue:** Mix the meringue base with water. Whip until soft peaks form. At low speed, gradually add the sugar. Increase to high speed and continue whipping until stiff peaks form and the meringue is thick and glossy. Pipe the meringue as desired. Torch the top lightly and sprinkle with lime zest.

PS00182 (5lb.) Meringue express



Natural powder blend, with added stabilizers, designed to produce classic meringue. The powder blend can be reconstituted by adding water and sugar. Good for blow torch and frozen items.

PS91404 (45lb.) Lemon curd



A refreshing bright lemon curd that can be used to fill tarts, cakes, and other confections.

Consumer Benefits

- ✓ Clean Label
- ✓ High Fruit Content
- ✓ Freeze-thaw stable

