

Lemon Pie



Difficulty * * * * *

Products • Les Crèmes Lemon • Sugar Nevada

Tools • Mixer • Spatula • Pastry bag

SABLÉE DOUGH

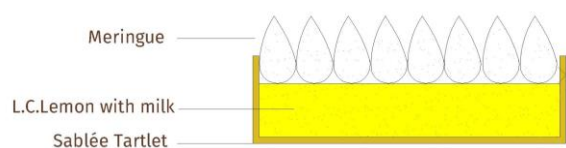
	Ingredients	Cooking Method
1000 g. 865 g. 335 g. 100 g. 2000 g. q/s	Nevada sugar Butter Whole egg Whole Milk Flour W200 Vanilla and salt	Cream the butter with sugar Nevada. Little by little, add eggs and milk to combine them with the dough. Add a pinch of salt and vanilla. Incorporate the flour. Cut and shape. Work all ingredients at room temperature. Bake: 180°C. Time: 20 minutes

MERINGUE

	Ingredientes	Elaboración
100 g. 175 g. 50 g.	Egg Whites Sugar Water	Beat the egg whites until reaches a stiff peak. Make a syrup with the water and sugar, when it is 118°C pour it slowly in the form of a thread over the whites. Beat until the mixture is completely cooled.

Assembly and finishing

Mix Les Cremes Lemon with 15% milk and fill the tartlets. Decorate with meringue and flambé.



Temperatures and baking time are approximate.