

LEMON MERINGUE TART — GLUTEN FREE

OVERVIEW

17-010

INGREDIENTS

Group Base

Ingredient	KG	%
BAKELS DAIRY BLEND	0.040	28.57
Eggs	0.040	28.57
APITO BUTTA VANILLA ESSENCE	0.004	2.86
Gluten Free Pastry Mix	0.140	100.00
Icing Sugar	0.050	36.00
Water	0.050	36.00
Total Weight:	0.324	

Group Filling

Ingredient	KG	%
Lemon Juice	0.122	-
Eggs	0.300	-
Sugar	0.122	-
Fresh cream	0.225	-
Total Weight:	0.769	

Group Topping

Ingredient	KG	%
Egg white	0.075	-
Cream of tartar	0.001	-
Sugar	0.075	-
Confectionary Sugar for dusting	0.010	-
Total Weight:	0.161	

Yield: "1 x "8 pie mold

METHOD

How to do it:

For the Base:

1. Blend Together butter, sugar & pastry mix until it resembles fine bread crumbs.
2. Add egg, water and vanilla mix to smooth stiff dough.
3. Rest for 15 minutes before use. Store in refrigerator for or freezer.
4. Bake at 190C for 20-25 minutes.

For the Filling:

1. Combine eggs and sugar in a mixing bowl, whisk on a hot water bath until sugar melts.
2. Pour in the cream and stir to incorporate. Strain.
3. Mix in lemon juice until incorporated.

For the Topping/Meringue:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Pies



FINISHED PRODUCT

Fruit Tart, Tart

1. Combine egg white, cream of tartar, whip until soft peak. Gradually add sugar & whip to stiff peak.

Assembly:

1. Prepare pre-bake tart shell
2. Pour mixture into tart shell bake in the oven at 190C for 45 minutes until set.
3. When set, ice the meringue into the pie filling, slightly dust with confectionary sugar.
4. Bake the meringue in the oven until golden brown or torch the meringue.