

LEMON MERINGUE TART

OVERVIEW

17-039

INGREDIENTS

Group Tart Shell

Ingredient	KG	%
APITO BISCUIT MIX	0.100	100.00
Butter	0.050	50.00
Eggs	0.016	16.00
Total Weight:	0.166	

Group Lemon Filling

Ingredient	KG	%
BAKELS LEMON CREAM	0.140	140.00
BAKELS BAKE STABLE CUSTARD MIX	0.040	40.00
Water	0.080	80.00
Evaporated Milk	0.080	80.00
Total Weight:	0.340	

Group Meringue

Ingredient	KG	%
Egg white	0.075	-
Cream of tartar	0.001	-
White Sugar	0.075	-
Total Weight:	0.151	

Yield: 1 x 6" ring mold or 20 pieces small tarts

METHOD

How to do it:

Tart Shell:

1. In a mixing bowl place butter and blend for 30 seconds. Add the eggs and the Apito Biscuit Mix and mix for 2-4 minutes or until the dough is incorporated. Chill for 10-15 minutes in the chiller.
2. Place the chilled dough in between 2 sheets of wax paper and roll the dough thinly.
3. Transfer the dough onto a greased round pan or tart molds and press on the bottom of the pan or tart mold.
4. Chill the dough for another 10-15 minutes prior to baking.
5. Bake at 180°C for 10-15 minutes.
6. Cool and set aside.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Tart



FINISHED PRODUCT

Tart

Lemon Filling:

1. In a clean mixing bowl, whisk the Bakels Stable Custard Mix and water for 1-3 minutes or until the mixture is smooth and the custard consistency is achieved.
2. Add the Lemon Cream and lemon zest and mix for 30 seconds.
3. Place the filling in the prepared tart molds.
4. Bake at 180°C for 10-15 minutes.
5. Set aside.

Meringue:

1. In a clean mixing bowl, mix egg whites and cream of tartar using a wire whisk until foamy.
2. Gradually add the white sugar and whisk until stiff peak.
3. Pipe the meringue on top of the lemon filling.
4. Use a torch or bake top for a few minutes.