

LEMON TARTLET WITH TOASTED MERINGUE



Chef: Leonardo Pellacani

Method

FOR 5 TARTLETS

Make the shortcrust pastry by kneading together all the ingredients indicated. Leave the shortcrust pastry to rest in the fridge for at least 1 hour.

Line moulds of a 10 cm diameter with the shortcrust pastry and bake in the oven at 180° for 15 minutes.

When cooked, let them cool and fill them with the Lemon Curd. Add some tufts of meringue. Caramelize the meringue with a burner and serve.

Menù Ingredients

70 g Lemon Curd - L20X

Ingredients

200 g Flour (for the shortcrust pastry)

80 g Butter (for the shortcrust pastry)

100 g Sugar (for the shortcrust pastry)

1 Egg (for the shortcrust pastry)

Salt (for the shortcrust pastry)

30 g Meringue