LEMON TARTLET WITH TOASTED MERINGUE



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

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. Caramelise the meringue with a burner and serve.

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