

# LEMON MERINGUE TART

FOR 6 SMALL PIES OR 1 BIG PIE

Lemon meringue tart is a classic pastry, loved for the perfect balance between the tangy freshness of lemon and the sweetness of meringue.

It is made of a crisp sweet pastry, an intense lemon curd and a light, delicately toasted meringue. A combination of textures and flavours that makes it a dessert that is both fresh, indulgent and elegant.



## INGREDIENTS

### Sweet pastry

70g butter  
50g ice sugar  
1/2 egg  
125g flour  
12g almond powder  
Pinch of salt

### Lemon cream

2 lemon  
3 eggs  
120g sugar  
120g butter

### Meringue

80g egg white  
160g sugar  
40g water



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# METHOD

1

## Sweet pastry

- Take the butter out in advance so it becomes soft.
- Mix the butter and icing sugar together.
- Add the egg.
- Add the flour and almond powder.
- Work the dough with the palm of the hand until smooth, wrap in plastic and refrigerate for 15 minutes.

2

## Lemon Cream

- Place the butter, cut into pieces, in a bowl.
- In a saucepan, combine the sugar, eggs, lemon zest and lemon juice. Heat while whisking.
- When the cream thickens and starts to boil, pour it over the butter. Let the butter melt, then whisk until smooth.
- Cover with plastic wrap and refrigerate.

3

## Shaping and Baking

- Preheat the oven to 175°C.
- Butter the inside of the molds (8 cm).
- Roll the sweet pastry to 3 mm thickness. Line the molds with the dough and let rest in the refrigerator for 15 minutes.
- Bake for 12 minutes.
- Remove from the oven and let cool.

4

## Meringue

- Place the egg whites in the mixer.
- In a saucepan, combine the water and sugar and heat until 121°C.
- When the syrup reaches 118°C, start whipping the egg whites until foamy but not fully whipped.
- At 121°C, remove the saucepan from the heat, let the syrup stop bubbling, then slowly pour it in a thin stream along the side of the bowl while whipping the egg whites.
- Continue whipping until the meringue has cooled.

5

## Assembly

- Fill the tart shells with the lemon cream and smooth the surface.
- Fill a piping bag with the meringue and pipe it onto the lemon tarts.
- Using a blowtorch, lightly toast the meringue to give it color.