

## **Lemon Meringue Tartlets:**

### **For the curd:**

1 cup of granulated  
4 - 5 lemons (you need zest from 3 + 6 oz. juice)  
4 large eggs  
10.5 oz. unsalted butter – chilled + cut into cubes

- 1) Zest the lemons & using your palms of your very clean hands rub the zest & sugar together well.
- 2) In Stainless steel saucepan combine the juice (measured) along with zest & sugar.
- 3) Add in the eggs & bring to a simmer (about 180) F
- 4) This can also be done in a water bath over simmering water in a SS bowl.... (This is the restaurant version that is much faster – you just need to stir it all the time to prevent scorching)
- 5) Remove the cooked curd to the side & cool to about 140 F.
- 6) Using an immersion blender – add in the cubed butter in pieces & incorporate until smooth.
- 7) Strain into a non-reactive container.
- 8) At this point use after overnight chill. May be frozen without issue.

### **Tart Dough:**

1.25 pounds unsalted butter (5 sticks)  
12 oz. confectioner's sugar  
4 oz. almond flour  
1 tsp. sea salt  
1 tsp. vanilla extract  
4 large eggs  
2 lbs. + 3 oz. all-purpose flour

- 1) In the bowl of a mixer combine the butter using a paddle until smooth. Having it closer to room temp or out of the fridge a couple hours speeds this along.
- 2) Add in the other ingredients except flour & mix in. It looks a bit curdled – but comes together. Scrape down during the mixing so it's homogenous.
- 3) Sift flour & add in all at once at the end. Mix until incorporated evenly – but no need to overmix. It's actually detrimental to the dough!!
- 4) Wrap finished dough in usable portions & chill overnight or freeze.

### **Italian Meringue:**

½ cup fresh egg whites + pinch cream of tartar  
6 oz. sugar  
3 oz. light corn syrup  
2 oz. water

- 1) Beat egg whites on mixer in clean bowl with wire whisk until slightly foamy & add cream of tartar. Continue whisking on medium speed a couple minutes. Egg whites must be “yolk free” & bowl clean.
- 2) Meanwhile boil sugar, water & corn syrup in pan & cook to 238 F. Small Bubbles will be visible on top.
- 3) Pour cooked sugar into beating whites & beat on medium high until silky & cooled off somewhat.

### **To assemble:**

- 1) Roll out tart shell 1/8” thick & prick dough with fork on bottom all over. Freeze. Bake from freezer until golden brown & then cool in tart pan. Any size works from 1” bite size up to tart for a dozen people.
- 2) Place cooled lemon curd into cooled shell on serving dish.
- 3) Place the Italian Meringue into piping bag fitted with pastry tip of your choosing. Pipe as much meringue over tart as you like. Height = Drama but may not be as easy to slice or eat....
- 4) Using a blowtorch.... brown the meringue all over evenly. If it catches fire (it shouldn't) blow it out and move on. It's like a birthday cake when it's not your birthday!! Only Better – serve.