



LEMON MERINGUE PIE

SHORT PASTRY RECIPE:

INGREDIENTS	
TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 150
SUGAR	g 120

PREPARATION

Combine all the ingredients in a mixer equipped with paddle attachment until they are well amalgamated then put the mixture into a refrigerator and leave for at least an hour. Use a pastry sheet maker to roll out a sheet of about 4mm thickness. Line a pie tin, prick the bottom and bake at 210-220°C for 10-15 minutes. Leave to cool completely, then place a layer of CREMIRCA LEMON on the short pastry base.

SHORT PASTRY RECIPE:

INGREDIENTS	
CREMIRCA ARANCIA	To Taste

PREPARATION

Combine all the ingredients in a mixer equipped with paddle attachment until they are well amalgamated then put the mixture into a refrigerator and leave for at least an hour. Use a pastry sheet maker to roll out a sheet of about 4mm thickness. Line a pie tin, prick the bottom and bake at 210-220°C for 10-15 minutes. Leave to cool completely, then place a layer of CREMIRCA LEMON on the short pastry base.

STEP 3

INGREDIENTS	
TOP MERINGUE	g 1000
WATER	g 500-700