



TARTE CITRON 3.0

UPDATED VERSION OF A TRADITIONAL FRENCH DESSERT.

DIFFICULTY LEVEL



CRUNCHY BASE

INGREDIENTS

PRALINE NOISETTE	g 90
MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 45°C	g 90
CORN FLAKES	g 130

PREPARATION

Mix all ingredients together.

Fill a steel ring 22cm diameter h 2 and chill in the refrigerator.

HAZELNUT FINANCIER

INGREDIENTS

DELINOISETTE	g 550
VIGOR BAKING	g 4
FLOUR - ALL PURPOSE	g 50
CORNSTARCH	g 50
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT - MELTED	g 120

PREPARATION

Whisk all the powdered ingredients by hand.

While stirring add the egg whites and then the melted butter.

The mixture obtained must be homogeneous.

Pour the batter into 60x40 tray and bake at 180-190°C for 15-20 minutes.

Cool at room temperature and cut into 20cm disks.

CRUNCHY LEMON INSERT

INGREDIENTS

PRALIN DELICRISP CITRON MERINGUE	To Taste
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PREPARATION

Spread a thin layer over the hazelnut financier and freeze.

LEMON CURD

INGREDIENTS

LEMON JUICE	g 180
SUGAR	g 50
SINFONIA CIOCCOLATO BIANCO 33%	g 180
EGGS	g 180
BURRO DI CACAO	g 30

PREPARATION

Mix together the juice, sugar and eggs.

Cook at 82 ° C.

Pour over the chocolate and cocoa butter and emulsify with a hand blender.

Fill the silicone mold, insert the hazelnut financier and freeze.

YELLOW GLAZE

INGREDIENTS

WATER - (1)	g 150
SUGAR	g 300
GLUCOSIO	g 300
SWEETENED CONDENSED MILK	g 200
GELATIN POWDER OR SHEETS 200 BLOOM	g 22
WATER	g 132
SINFONIA CIOCCOLATO BIANCO 33%	g 250
FOOD COLOURANT - WATERBASED YELLOW	g 4

PREPARATION

Make the gelatin mass by mixing the gelatin powder or the flges with lukewarm water (2) and letting it cool.

Bring water (1), sugar and glucose to 103°C.

Add the condensed milk, the gelatine mass, food colouring and mix with an immersion mixer.

Add the chocolate while continuing to mix.

Keep refrigerated until use.

FINAL COMPOSITION

Heat the glaze to 32/34 ° C and glaze the frozen lemon curd.

Place on the crunchy base disk and decorate with DOBLA LIME.