



MIGNON LEMON AND MERINGUE

chef Intermediate level

SHORTCRUST

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

eggs

AVOLETTA

PREPARATION

1400g Mix all the ingredients in a planetary mixer with the leaf, put in the fridge to rest.
375g rest.
225g Roll out to 3.5mm and form the bottoms in the appropriate micro-perforated molds/rings
300g Let it cool well before cooking. Cook for about 15 minutes at 165°C with the valve open and ventilation at minimum.

FILLING

INGREDIENTS

PROFUMI D'ITALIA LEMON

PREPARATION

qb fill with con profumi d'italia limone

MERENGUE

INGREDIENTS

TOP MERENGUE

water

PREPARATION

1kg Mix the ingredients in a planetary mixer, with adequate capacity, for 6-7 minutes at high speed and in any case, until obtaining a voluminous and firm mass.
500g decorate and burn with the flame

Final composition

decorate with meringue and burn with flame