



MIGNON LEMON AND MERINGUE

👤 Intermediate level

SHORTCRUST

TOP FROLLA

unsalted butter 82% fat
eggs

AVOLETTA

1400g
375g
225g
300g

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

FILLING

PROFUMI D'ITALIA LEMON

qb fill with con profumi d'italia limone

MERENGUE

TOP MERINGUE

water

1kg
500g

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.
decorate and burn with the flame

FINAL COMPOSITION

decorate with meringue and burn with flame

irca
GROUP

Extraordinary
made simple.