



# TARTE CITRON 3.0

👤 Intermediate level

Updated version of a traditional French dessert.

## CRUNCHY BASE

PRALINE NOISETTE

MINUETTO LATTE SANTO DOMINGO

38%

corn flakes

90g

Mix all ingredients together.

90g

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

130g

## HAZELNUT FINANCIER

DELINOISETTE

VIGOR BAKING

flour

cornstarch

egg whites

unsalted butter 82% fat

550g

4g

50g

50g

370g

120g

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

PRALIN DELICRISP CITRON MERINGUE

qb

Spread a thin layer over the hazelnut financier and freeze.

## LEMON CURD

lemon juice  
sugar  
SINFONIA CIOCCOLATO BIANCO  
eggs  
BURRO DI CACAO

180g  
50g  
180g  
180g  
30g

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

water  
sugar  
GLUCOSIO  
sweetened condensed milk  
gelatin powder or sheets 200 bloom  
water  
SINFONIA CIOCCOLATO BIANCO  
food colourant

150g  
300g  
300g  
200g  
22g  
132g  
250g  
4g

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.



Extraordinary  
made simple.