

TARTE CITRON 3.0

Intermediate level

Updated version of a traditional French dessert.

CRUNCHY BASE

PRALINE NOISETTE	90g	Mix all ingredients together.
MINUETTO LATTE SANTO DOMINGO 38%	90g	Fill a steel ring 22cm diameter h 2 and chill in the refrigerator.
corn flakes	130g	

HAZELNUT FINANCIER

DELINOISETTE	550g	Whisk all the powdered ingredients by hand.
VIGOR BAKING	4g	While stirring add the egg whites and then the melted butter.
flour	50g	The mixture obtained must be homogeneous.
cornstarch	50g	Pour the batter into 60x40 tray and bake at 180-190°C for 15-20 minutes.
egg whites	370g	Cool at room temperature and cut into 20cm disks.
unsalted butter 82% fat	120g	

CRUNCHY LEMON INSERT

PRALIN DELICRISP CITRON MERINGUE	qb	Spread a thin layer over the hazelnut financier and freeze.

LEMON CURD

lemon juice	180g	Mix together the juice, sugar and eggs.
sugar	50g	Cook at 82 ° C.
SINFONIA CIOCCOLATO BIANCO	180g	Pour over the chocolate and cocoa butter and emulsify with a hand blender.
eggs	180g	Fill the silicone mold, insert the hazelnut financier and freeze.
BURRO DI CACAO	30g	

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YELLOW GLAZE

water	150g
sugar	300g
GLUCOSIO	300g
sweetened condensed milk	200g
gelatin powder or sheets 200 bloom	22g
water	132g
SINFONIA CIOCCOLATO BIANCO	250g
food colourant	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.