



TARTE CITRON 3.0

👤 Intermediate level

Updated version of a traditional French dessert.

CRUNCHY BASE

INGREDIENTS

[PRALINE NOISETTE](#)

MINUETTO LATTE SANTO DOMINGO 38%

corn flakes

PREPARATION

90g Mix all ingredients together.

90g Fill a steel ring 22cm diameter h 2 and chill in the refrigerator.

130g

HAZELNUT FINANCIER

INGREDIENTS

[DELINOISETTE](#)

[VIGOR BAKING](#)

flour

cornstarch

egg whites

unsalted butter 82% fat

PREPARATION

550g Whisk all the powdered ingredients by hand.

4g While stirring add the egg whites and then the melted butter.

50g The mixture obtained must be homogeneous.

50g Pour the batter into 60x40 tray and bake at 180-190°C for 15-20 minutes.

370g Cool at room temperature and cut into 20cm disks.

120g

CRUNCHY LEMON INSERT

INGREDIENTS

PRALIN DELICRISP CITRON MERINGUE

PREPARATION

qb Spread a thin layer over the hazelnut financier and freeze.

LEMON CURD

INGREDIENTS

lemon juice

sugar

SINFONIA CIOCCOLATO BIANCO

eggs

BURRO DI CACAO

PREPARATION

180g Mix together the juice, sugar and eggs.

50g Cook at 82 ° C.

180g Pour over the chocolate and cocoa butter and emulsify with a hand blender.

180g Fill the silicone mold, insert the hazelnut financier and freeze.

30g

YELLOW GLAZE

INGREDIENTS

water

sugar

GLUCOSIO

sweetened condensed milk

gelatin powder or sheets 200 bloom

water

SINFONIA CIOCCOLATO BIANCO

food colourant

PREPARATION

150g Make the gelatin mass by mixing the gelatin powder or the flges with

300g lukewarm water (2) and letting it cool.

300g Bring water (1), sugar and glucose to 103°C.

200g Add the condensed milk, the gelatine mass, food colouring and mix with an immersion mixer.

22g

132g Add the chocolate while continuing to mix.

250g Keep refrigerated until use.

4g

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.