

TARTE CITRON 3.0

UPDATED VERSION OF A TRADITIONAL FRENCH DESSERT.

DIFFICULTY LEVEL B





CRUNCHY BASE

INGREDIENTS		PREPARATION
PRALINE NOISETTE	g 90	Mix all ingredients together.
MINUETTO LATTE SANTO DOMINGO 38% - MELTED AT 45°C	g 90	Fill a steel ring 22cm diameter h 2 and chill in the refrigerator.
CORN FLAKES	g 130	

HAZELNUT FINANCIER

INGREDIENTS		PREPARATION
DELINOISETTE	g 550	Whisk all the powdered ingredients by hand.
VIGOR BAKING	g 4	While stirring add the egg whites and then the melted butter.
FLOUR - ALL PURPOSE	g 50	The mixture obtained must be homogeneous.
CORNSTARCH	g 50	Pour the batter into 60x40 tray and bake at 180-190°C for 15-20 minutes.
EGG WHITES	g 370	Cool at room temperature and cut into 20cm disks.
UNSALTED BUTTER 82% FAT - MELTED	g 120	

CRUNCHY LEMON INSERT

INGREDIENTS		PREPARATION
PRALIN DELICRISP CITRON MERINGUE	To Taste	Spread a thin layer over the hazelnut financier and freeze.



LEMON CURD

INGREDIENTS	PREPARATION
LEMON JUICE	g 180 Mix together the juice, sugar and eggs.
SUGAR	g 50 Cook at 82 ° C.
SINFONIA CIOCCOLATO BIANCO 33%	g 180 Pour over the chocolate and cocoa butter and emulsify with a hand blender.
EGGS	g 180 Fill the silicone mold, insert the hazelnut financier and freeze.
BURRO DI CACAO	g 30

YELLOW GLAZE

INGREDIENTS		PREPARATION
WATER - (1)	g 150	Make the gelatin mass by mixing the gelatin powder or the flges with lukewarm water (2) and
SUGAR	g 300	letting it cool.
GLUCOSIO	g 300	Bring water (1), sugar and glucose to 103°C.
SWEETENED CONDENSED MILK	g 200	Add the condensed milk, the gelatine mass, food colouring and mix with an immersion mixer.
GELATIN POWDER OR SHEETS 200 BLOOM	g 22	Add the chocolate while continuing to mix.
WATER	g 132	Keep refrigerated until use.
SINFONIA CIOCCOLATO BIANCO 33%	g 250	
FOOD COLOURANT - WATERBASED YELLOW	g 4	

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.

