



# Lemon tart



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*The Chef's signature*



## Lemon tart

Recipe for 3 circles of 18cm in diameter.

### Lemon and Royaltine "Breton shortcrust biscuit"

- 100 g Egg Yolks
- 180 g Caster sugar
- 210 g Extra fine butter DGF Service
- 280 g Flour T55
- 25 g Baking powder DGF Service
- 1 Yellow lemon zest
- 140 g Royaltine DGF Royal

Whisk up the egg yolks with sugar. Mix the softened butter, and then add the whipped egg yolks, yellow lemon zest. Incorporate the flour and baking powder sifted together. In the last 2 minutes of mixing, add gently the Royaltine. Set aside. Cut circles around 18cm in diameter and bake at 170°C during 15 minutes.



### Presto'Citron biscuit

- 200 g Supérieur Almond paste white 50% DGF Service
- 115 g Egg Yolks
- 80 g Eggs
- 1/2 Lemon zest
- 150 g Presto'Citron DGF Service
- 30 g Starch
- 2 g Baking powder DGF Service
- 200 g Egg whites
- 50 g Caster sugar

Mix together the almond paste with egg yolks, eggs and lemon zest. Then add the Presto'Citron and starch sifted with baking powder. At the same time, whisk up the egg whites with sugar. Then mix together the 2 mixtures. Bake on a baking mat at 180 °C for about 10 minutes.



### Raspberry and blackcurrant compote

- 45 g Water
- 170 g Caster sugar
- 110 g Frozen sugared raspberry puree DGF Cœur Sauvage
- 5 g Food grade gelatine leaves type gold DGF Service
- 80 g IQF frozen raspberries Williamette Cœur Sauvage
- 130 g IQF frozen picked off blackcurrants DGF Cœur Sauvage

Bake sugar with water at 115°C. Add raspberry puree and bake at 106°C. Add gelatine previously dipped in cold water. Pour on fruits and let the mixture macerate for about 10 minutes. Then pour into flexipan moulds. Set aside.



### Almond and lemon fruit cream

- 170 g Supreme Almond paste white 65% DGF Service
- 550 g Uht sterilized liquid cream 35% fats Cœur Sauvage
- 100 g Egg Yolks
- 100 g Frozen sugared lemon puree Cœur Sauvage DGF Cœur Sauvage
- 12 g Food grade gelatine leaves type gold DGF Service
- 400 g Uht sterilized liquid cream 35% fats Cœur Sauvage

Melt the almond paste with 550g of cream, bake at 85°C with egg yolks and lemon puree. Add gelatine previously dipped in cold water and set aside. Then add 400g of whipped cream and use immediately in half sphere moulds of 14cm in diameter.



### Caramel and crushed caramel glaze

- 180 g Uht sterilized liquid cream 35% fats Cœur Sauvage
- 10 g Food grade gelatine leaves type gold DGF Service
- 500 g Caramel cream from Isigny DGF Royal
- 100 g Crushed caramel from Isigny DGF Royal

Boil the cream add gelatine previously dipped and pour into the caramel cream. Let cool down at 25°C, add crushed caramel and glaze the half sphere moulds.



### DGF Décors suggestion



### Slice

