



Lemon Pie Mille-feuille

Short crust

<i>Tegral Patacrout*</i> (short crust mix)	1000 g
<i>Mimetic 32*</i> (lamination fat)	400 g
Whole eggs	100 g

Mix all ingredients to a homogenous dough. Laminate to 2.5 mm. Bake at 180°C for 12-14 min, damper open. After baking, put a layer of *Deli Lemon Pie** and bake again for approx. 5 min at 180°C.

Swiss meringue

Egg whites	250 g
Sugar	500 g

Warm up both ingredients together on the stove or over a double boiler to 60-70°C. Pour into a mixing bowl mixer with a whisk, and whip it to a stiff peak. Pipe little dots and bake at 80°C for 2 hours.

Composition & decoration

Make and bake short crust discs. Once cooled down, spread a layer of *Deli Lemon Pie** and bake again for 5 min to make the *Deli Lemon Pie** set. Make the build up and on the last layer finish with the *Miroir Glaze Neutral** (glaze) and the Swiss meringue.