



Lemon Pie Tart

Short crust

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| <i>Tegral Patacrout*</i> (cake mix) | 1000 g |
| <i>Mimetic 32*</i> (margarine) | 400 g |
| Whole eggs | 100 g |

Mix all ingredients to a homogenous dough. Laminate to 3 mm. Bake at 180°C for 18 min, damper open. After baking, fill with the *Deli Lemon Pie** and bake again for approx. 18 min at 180°C.

Swiss meringue

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| 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 (half baked) the short crust tart shells. Fill with the *Deli Lemon Pie** and bake. After cooling down put *Miroir Glaze Neutral** on the top and finish with the meringue.