



Lemon & Meringue Tartlets



Ingredients



Lemon Curd

- * 150g caster sugar (=5,30 oz)
- * 4 eggs
- * 100g butter (=3,50 oz)
- * zest & juice of 2 lemons

Shortcrust Pastry

- * 140g softened butter (= 4,9 oz)
- * 100g caster sugar (= 5,50 oz)
- * 1 egg
- * 200g flour (=7 oz)
- * 50g almond powder (=1,8 oz)

Meringue

- * 2 egg whites
- * 75g caster sugar (=2,6 oz)

Deco

- * Keep 2 slices of lemon to decorate the tops of your tartlets
- * 1 LINDT CREATION LEMON MILK chocolate tab
- * a few mint leaves

Directions

Lemon Curd

- 1) Mix the eggs with the sugar in a pan, then add the butter previously cut into small pieces, and the zest and juice of the 2 lemons (don't forget to keep 2 slices if you want to decorate your tartlets at the end).
- 2) On a low heat, mix for about 15/20 minutes until your mixture becomes creamy.
- 3) Leave it to cool (you can also choose to blend your lemon cream so your mixture is more homogeneous).

Shortcrust Pastry

- 1) Whisk the softened butter with the sugar, until the mixture becomes creamy. Then, add the egg, and mix lightly.
- 2) Add the flour and the almond powder. Form a ball, and leave it in the fridge for about an hour (the more you leave it, the easier it'll be to work with it afterwards).
- 3) Place the dough in your tartlets' baking pans you'll previously have covered with a little sheet of baking paper. Bake for about 15/20 minutes at 180°C, and then leave it to cool.

Meringue

- 1) Whisk the egg whites for about 2/3 minutes at small speed. Then whisk them for 10 minutes at top speed.
- 2) When your egg whites are twice bigger than they were, progressively add the sugar, and keep on whisking until 'firm' and shiny.
- 3) Add the meringue on top of your tartlets you'll previously have filled with some lemon curd, and place them in the oven ('grill' mode) for a few minutes to give the top of the meringue a lovely golden colour.

Last but not least... You can decorate the top of your tartlets with a square of LINDT CREATION LEMON MILK chocolate, a mini slice of lemon, and two little mint leaves. Place in the fridge for an hour. And enjoy!

