

VERY CRISPY LEMON MERINGUE TARTLETS



INGREDIENTS

For 6 people

- 12 sheets of filo pastry
- 140g lemon juice + zest
- 2 egg yolks
- 2 whole eggs
- 50g Natsuc sugar
- 50g butter
- 3 egg whites (for the meringue)
- 35g Natsuc sugar (for the meringue)
- 1 pinch of salt (for the meringue)
- To confit the zests (30g Natsuc sugar + zest + juice of 1 lemon)
- For the tartlets (30g Natsuc sugar + 40g melted butter)

- For the lemon cream
- Boil up the lemon juice with the butter.
- Whiten the sugar with the whole eggs + yolks.
- Pour the buttery juice over the mixture and cook for 2 min, then chill immediately.

Assembling the tartlets

- Cut the dough into 24 squares, 12 x 12 cm.
- Coat each square with the buttery Natsuc sugar.
- Put 4 rectangles on top of each tartlet circle, being careful to match the dough with the shape of the circle.
- Bake at 130°C for 10/15 min to brown and dry them.
- Confit the zests.
- Zest your untreated lemons and blanch them twice.
- Drain the zests and put them back into the pan with 5cl of water, the Natsuc sugar and the juice.
- Leave them to simmer until you obtain a syrupy mixture.
- For the meringue
- Beat your egg whites until they form stiff peaks, then sift in the Natsuc sugar.
- Beat for 3 to 4 min.
- Assembling the tartlets
- Place the lemon cream into the bottoms of the tartlets.
- Arrange the confit zests over the top.
- Using a piping bag, add small peaks of meringue on top of the cream.
- Heat the grill.
- Briefly grill the meringues until they turn a nice brown color.

My extra tip

Very crispy lemon meringue tartlets

- You can add some cut up strawberries to the lemon cream (this will save you from having to use meringue).
- You could also make a creamy sauce or strawberry coulis to serve with these tartlets.