

# Clear lemon cream, diamond shortbread with hazelnuts - Virtual Workshop Version

Recipe for 2 portions



## Description

Great lemon cream recipe served with hazelnuts shortbread!

## Note

The butter in this recipe is definitely optional.

## Ingredients

### Lemon cream

- 75 Ml Water
- 70 Gr Sugar
- 10 Gr Cornstarch
- 60 Ml Lemon juice
- 1 Unit(s) Egg yolk
- 10 Gr Butter

### Shortbread

- 90 Gr Slightly salted butter
- 45 Gr Icing sugar
- 1 Yolk Egg
- 125 Gr Flour
- 30 Gr Hazelnuts
- 1 Ml Vanilla extract

### For the sparkling exterior

- 1 Cup(s) Water
- 100 Gr Sugar

## Preparation

- Preparation time **35 mins**
- Preheat your at **0 F°**

### Things to do before the workshop

## Ingredients

Make sure that you have all the ingredients ready.

Open the can of pears.

## Equipment list

1 cutting board, 1 paring knife  
2 mixing bowl  
2 Verrines or glasses  
1 whisk  
Kitchen towels, tablespoons (tasting)  
1 spatula  
1 pastry sheet + parchment paper

### Lemon cream

In a medium stewpot, throw everything in aside from the butter. Bring to a boil at medium heat while whisking continuously. Then lower down the heat and let everything come to a nice and smooth mix for 30mins.

Sieve the mixture and off the heat, gradually incorporate the butter. Saran wrap on.

### Shortbread

Bring the butter to room temperature by either leaving outside over night or microwaving it for a few seconds. Place the butter and the powdered sugar in the bowl of the mixer and mix until light and creamy. Once this step is reached, add the eggs one by one to ensure they are well incorporated. Add the vanilla extract. Mix the hazelnuts with the sifted flour and add in the bowl to the wet ingredients. Mix until well incorporated and homogenous. Roll the dough out into small logs about 1 inch across in diameter and leave them in the fridge until they are firm.

### Sugar dusting

Once the logs are nice and firm, place them in cold water and then roll them out in the sugar to have the cookies well coated. Once they are coated cut with a sharp knife to the thickness of 2cm and place on a baking tray. Cook for 20 minutes at 350°F until they are lightly browned.

**Bon appétit!**