

Lemon tart, thyme mousse, elderberry syrup

Recipe for 4 persons

Description

A fun little lemon tart! Slightly clear lemon curd topped with frothed milk and elderberry syrup.

Note

To avoid having clumps in the dry ingredients, combine all the dry ingredients well before adding the liquids.

You can always give a quick blend of your hand mixer in the lemon mixture to mix to quickly combine and dissolve the solids.

Ingredients

Cookie base

- 280 Gr Salted butter
- 40 Gr Sugar
- 1 Unit(s) Egg
- 60 Gr Icing sugar
- 60 Gr Almond powder
- 260 Gr Flour

Lemon cream

- 310 Ml Water
- 275 Gr Sugar
- 35 Gr Cornstarch
- 2 Unit(s) Lemon zests
- 240 Ml Lemon juice
- 4 Unit(s) Egg yolk
- 25 Gr Butter

Milk mousse

- 125 Ml Milk
- 25 Gr Sugar
- 1 Sprig(s) Thyme
- 125 Ml 35% whipping cream

Garnish

- 25 Ml Elderflower syrup
- 12 Unit(s) Thyme flower

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **356 F°**

Pie dough

If your butter is too hard, pass it in the microwave very briefly until it is nice and soft but not melted. Transfer to a mixing bowl and add the sugar. Combine well with a whisk. Add the eggs one at a time, whisking them in before adding the next. Add all of the dry ingredients and mix until smooth. Wrap your dough ball in plastic wrap and let rest in the fridge for at least 4 hours.

When ready to form, lightly warm it with your hands and roll it out. Rolling it on parchment paper instead of on the counter will save you some cleaning up! Once satisfied with the thickness, you can cut the pie dough into the desired size. Once on the desired mold, cook in the oven at 356°F (180°C).

Lemon cream

In a sauce pot, combine all of the ingredients except for the butter in the order indicated in the ingredients section. Bring to a boil while continuously whisking. Let it boil for at least 30 seconds. Pass the cream through a fine mesh sieve and then incorporate the butter with your whisk. Set aside in the fridge covered in plastic wrap.

Milk Mousse

Place the thyme in the milk and heat. Remove from the heat and let infuse for 5 minutes. Add the sugar and stir until dissolved. Wait another 25 minutes and add the cream. Pass this mixture through the fine mesh sieve and then transfer to the siphon.

Add one or 2 canisters of compressed gas, but never more than 2. Let rest on its side in the fridge for at least 4h. Mix well before serving.

Plating

Fill the pie shell with the lemon cream and made a nice ball of the thyme and milk mousse on top. Garnish with a few drops of elderberry syrup and thyme flowers.

Bon appétit!