

# Lemon tart with lime zest |

Recipe for 12 tapas



## Description

A timeless recipe that's sure to please.

## Note

Cooking the lemon cream is very important, so make sure it boils well to ensure a good texture when cold.

## Ingredients

### Lemon cream preparation

- 350 Ml Lemon juice
- 150 Gr Water
- 175 Gr Sugar
- 2 Unit(s) Egg yolk
- 1 Unit(s) Egg
- 50 Gr Cornstarch
- 65 Gr Butter

### Vanilla whipped cream, lime zest

- 250 Ml 35% whipping cream
- 35 Gr Sugar
- 1 Tsp Vanilla extract
- 2 Unit(s) Lime zest(s)

### Crumble preparation

- 35 Gr Butter
- 35 Gr Brown sugar
- 35 Gr Flour
- 35 Gr Almond powder

## Preparation

- Preparation time **45 mins**
- Preheat your **four** at **375 F°**
- Resting time **60 mins**

### Preparing the lemon cream

Heat the water and lemon juice in a saucepan.

In a bowl, whiten the yolks with the sugar. Add the cornstarch.

Pour some of the hot liquid into the bowl, whisking rapidly, return the mixture to the saucepan and thicken, whisking continuously, ensuring a boil of at least one minute.

Remove from the heat, add the butter and pour the lemon cream onto a plate with cling film over it.

Place in the fridge until cool.

### Preparing the crumble

In the bowl of a food processor, combine the almond powder, flour and brown sugar. Add the cold butter cubes and blend. Run the food processor for a few minutes to form balls of dough.

Spread the mixture on a baking tray lined with parchment paper and bake for 15-20 minutes. After five minutes, stir the crumble onto the baking sheet and continue baking.

Leave to cool and set aside.

### Vanilla whipped cream, lime zest

Remove the zest from the limes.

#### **Vanilla pod**

Make an incision along the length of the pod, and run the blade of a knife over the entire pod to remove the vanilla beans.

#### **Chantilly cream**

Remove the bowl of cream from the fridge and add the vanilla seeds and sugar. Using a whisk, whip the cream until stiff, taking care not to go too far. We're looking for a cream that holds together like a bird's beak. Once whipped, keep in the fridge.

### To serve

Using a pastry bag, pipe a little lemon cream and crumble into each verrine.

Make a rosette of whipped cream with a fluted pastry bag.

Finish with lime zest.

**Bon appétit!**