



Lemon meringue mignardise

 30 min
Moderate

For 20 Pieces

Lemon curd ⁽¹⁾

- 100mL of Lemon juice
- 80g of Sugar
- 90g of Butter
- 3 Eggs
- 1 Gelatin leaf

Italian meringue ⁽²⁾

- 36g of egg white
- 100g of Sugar
- 26mL of Water

Assembly ⁽³⁾

- 40 Mini blinis with lemon zest (7070)

⁽¹⁾ Lemon curd

- Re-hydrate the gelatin leaf in a cold water.
- Mix in a pot the eggs, sugar and lemon juice. Cook at slow heat continuously whipping.
- When the mix thickens, remove from the heat and add the re-hydrated gelatin.
- Using a hand blender, incorporate the butter by small pieces in the lukewarm curd.
- Wrap with a cellophane paper and keep it in a cool place for 2 hours.

⁽²⁾ Italian meringue

- Cook the water and sugar to 118°.
- Whisk the egg white in a mixer a few seconds before adding the cooked sugar bit by bit.
- Keep whisking the meringue until having the right texture.

⁽³⁾ Assembly

- Using a pipping bag, garnish a blini with lemon curd.
- Decorate the second as wanted shape with the italian meringue and cook it using a torch.



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