

# Meringue Lemon Tart

## Ingrédients

- 180g of softened butter
- 115g of icing sugar + 3 tablespoons
- 55g of hazelnut powder
- 4 eggs
- 60g of egg whites
- 150g of T55 flour
- 63g of cornstarch + 3 tablespoons
- 355g of granulated sugar
- 2.5g of agar-agar
- 195g of lemon juice
- 15g of milk
- 10g of gelatin
- 40g of glucose syrup
- 60g of softened butter
- 90g of icing sugar
- 30g of hazelnut powder
- 1 egg
- 150g of T55 flour
- 50g of cornstarch
- 225g of water
- 50g of granulated sugar
- 2.5g of agar-agar
- 100g of lemon juice
- 10g of gelatin
- 200g of granulated sugar
- 40g of glucose syrup
- 60g of egg whites
- 60g of water
- 25g of softened butter
- 25g of icing sugar
- 25g of hazelnut powder
- 5g of cornstarch
- 15g of milk
- 3 eggs
- 105g of granulated sugar
- 8g of cornstarch
- 95g of lemon juice
- 95g of butter

## Préparation

1. What if we changed a bit from the lemon meringue pie?
2. Here is my lemon pie, this time with marshmallow.
3. I chose to make the marshmallow in advance and decorate the pie with small cubes, but you can also make it at the last moment and pipe or spread it directly on the pie, like with Italian meringue.
4. I used hazelnuts for the sweet pastry and hazelnut cream because I love the combination with lemon, but you can make an almond or pistachio version according to your taste. Finally, the lemon jelly is not mandatory but adds an extra touch of acidity that balances well with the marshmallow!
5. Equipment : Oblong ring De Buyer Microplane zester I used my Kenwood Cooking Chef for the marshmallow: code FLAVIE = 3 accessories of your choice offered with the purchase of a cooking chef / commercial

collaboration.

6. I used the rolling pin, the perforated baking sheet, the angled spatula Guy Demarle: referral code FLAVIE10 to be provided at registration for 10 off on the first order / commercial collaboration.
7. Ingredients :I used hazelnut powder Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
8. Shopping list : of softened butter of icing sugar + 3 tablespoons of hazelnut powder 4 eggs of egg whites of T55 flour of cornstarch + 3 tablespoons of granulated sugar 2.
9. of agar-agar of lemon juice of milk Zests of emons of gelatin of glucose syrup Preparation time: 1h15 + 25 minutes of cooking + minimum 4 hours of resting For a 30cm long pie / 8 people : Hazelnut sweet pastry: of softened butter of icing sugar of hazelnut powder 1 egg of T55 flour of cornstarch Cream the softened butter with the icing sugar.
10. Then, add the hazelnut powder and emulsify with the egg.
11. Finish by incorporating the flour and cornstarch, form a ball, flatten it and let it rest in the refrigerator for at least 1h30.
12. Finally, roll it out to 2mm thick and line your pie ring.
13. Let it rest in the refrigerator for at least 2 hours, preferably overnight.
14. Lemon jelly: of water of granulated sugar 2.
15. of agar-agar of lemon juice Finely chopped zests of emons You will have too much jelly but it's hard to reduce the quantity.
16. Mix the sugar and agar-agar.
17. Heat the water and then pour the sugar over it.
18. Mix well, bring to a boil and let cook for 2 to 3 minutes.
19. Off the heat, add the lemon juice and zests, then pour into a dish and place in the refrigerator for the jelly to set.
20. Lemon marshmallow: of gelatin of granulated sugar of glucose syrup of egg whites of water Zests of emons For finishing: 3 tablespoons of cornstarch + 3 tablespoons of icing sugar If you are using sheet gelatin: place the gelatin sheets in a bowl of cold water to soften, then once softened, drain and melt in a double boiler or microwave.
21. If you are using powdered gelatin: hydrate it in of water, then melt it for a few seconds in the microwave.
22. In a saucepan, make a syrup with the water, sugar, and glucose syrup.
23. When the syrup reaches 115°C, start whipping the egg whites.
24. When the syrup reaches 130°C, pour it over the whipped egg whites while continuing to beat with an electric whisk.
25. Then add the melted gelatin and lemon zests and beat again for a few minutes.
26. Line a square or rectangular mold with lightly oiled parchment paper or cling film, then pour the marshmallow into the mold and smooth the surface.
27. Let the marshmallow set at room temperature for at least 4 hours.
28. Then cut into small cubes and dust them with the icing sugar & cornstarch mixture.
29. Hazelnut cream & lemon zests: of softened butter of icing sugar of hazelnut powder of cornstarch of milk Zests of emon Mix the softened butter with the icing sugar, hazelnut powder, and cornstarch, then add the milk and zests.
30. Spread the cream over the pie crust.
31. Bake for 20 to 25 minutes at 170°C.
32. Let cool.

33. Lemon cream: 3 eggs of granulated sugar Zests of emons of cornstarch of lemon juice of butter Mix the sugar with the lemon zests.
34. Whisk with the eggs and then the cornstarch.
35. Add the lemon juice and thicken over medium heat while stirring constantly.
36. Remove from heat and then add the butter cut into small pieces.
37. Blend with an immersion blender to obtain a smooth and emulsified cream.
38. Then, you can either let it cool in a container, covered with cling film, before filling the pie or pour it directly onto the cooled pie and place everything in the refrigerator.
39. Assembly & finishing touches: Unmold the lemon jelly and cut it into very small cubes.
40. Blend the rest with an immersion blender.
41. Spread a thin layer over the lemon cream.
42. Decorate with the marshmallow and lemon jelly cubes before enjoying!

Recette imprimée depuis [www.iletaitungateau.com](http://www.iletaitungateau.com)