



MAKES: 10

PREP: 20 minutes, plus chilling

COOK: 1 hour

lemon meringue Tartlets with Raspberry Dust

A much loved bakery classic, these lemon meringue tartlets are a perfect balance of tangy lemon paired with Queen vanilla, topped off with lightly toasted meringue and delicate raspberry dust. Pure afternoon tea joy.

Ingredients

Rich shortcrust pastry

Makes: 10 x 10cm round bases

215g butter, softened

150g icing sugar

80g whole eggs, lightly whisked

10g [Queen Pro Organic Vanilla Bean Paste](#)

1.5g fine salt

375g plain flour

40g almond meal

Lemon Curd

Makes: 1100g

20g [Queen Pro Organic Vanilla Bean Paste](#)

4g leaf gelatine

400g eggs (8 eggs)

240g lemon juice, plus zest

320g caster sugar

160g butter

Meringue

Makes: 600g

120g water

375g caster sugar

150g egg whites

Garnish

Freeze dried raspberries, crushed

Method

RECIPE BY: Hamish Rodwell

STEP 1

For shortcrust pastry, cream butter and icing sugar with paddle and mixer. Mix in egg and salt. Fold in flour and almond meal, and mix using a spatula. Knead dough lightly by flattening once or twice using the heel of your hand. Press flat, cover in cling wrap, and refrigerate for at least 1 hour, ideally overnight.

STEP 2

Preheat oven to 180°C. Remove pastry from fridge and set aside for 1 hour before using. Roll pastry out and line 10 x 10cm round flan pastry rings. Allow approximately 60g pastry per tartlet. Refrigerate for 30 minutes.

STEP 3

Blind bake tartlets with baking paper and loading for 15 minutes or until lightly golden.

STEP 4

For lemon curd, hydrate gelatine in cold water. Whisk egg lightly in a stainless steel bowl. Put lemon juice, zest and sugar in a saucepan. Whisk a little to dissolve the sugar and place over medium-high heat. Bring mixture to boil, remove from heat and pour over egg while whisking energetically to ensure it doesn't cook.

STEP 5

Pour mixture back into saucepan, return to heat and continue to whisk. As soon as it starts to boil, remove from heat. Whisk in butter, drained gelatine and vanilla paste, then blend for 2-3 minutes using a stick blender.

STEP 6

Pour 100g of lemon curd into each tartlet and chill for 1 hour.

See over for remaining method

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Method *(Continued)*

STEP 7

For meringue, pour water into a very clean saucepan. Gently add sugar, avoiding splashes. Slowly heat mixture using a sugar thermometer (don't let it touch sides or bottom of the pan). When syrup reaches 114°C, beat egg whites in a stainless steel bowl with a mixer at full speed.

STEP 8

Once syrup reaches 121°C, remove saucepan from heat. Wait for bubbles to disperse, pour syrup in a thin stream into egg white while beating. Continue to beat until meringue mixture has cooled.

STEP 9

Pipe meringue onto top of each tartlet and blowtorch until lightly toasted. Garnish with freeze dried raspberries.