

# LEMON MERINGUE TART



## 1 STEP : PATE SUCREE

INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Flour	1000	35,9
Icing sugar	480	17,2
Almond powder	180	6,5
Salt	3	0,1
Potato starch	300	10,8
Butter or margarine	600	21,5
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>34</b>	<b>1,2</b>
<b>Water (to hydrate the powder)</b>	<b>192</b>	<b>6,9</b>
<b>Total</b>	<b>2788</b>	<b>100,0</b>



### PROCESS

- Mix all dry ingredients together.
- Sand the powders with the butter.
- Mix Yumgo Whole powder with water.
- Add to previous mixture and stir.
- Set aside in a cool place before use.
- Bake at 160°C for 25 min.



### TIPS

- Replace almond powder with hazelnut for a stronger taste.
- Seal tart shells with cocoa butter.

For your questions and projects, contact us at [innovation@yumgo.fr](mailto:innovation@yumgo.fr)

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# LEMON MERINGUE TART



## STEP 2 : LEMON CREMEUX

INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Sugar	250	25,0
NH pectin	15	1,5
Baking soda	2	0,2
<b>Yumgo <i>WHOLE POWDER</i></b>	<b>43</b>	<b>4,3</b>
Lemon puree	207	20,7
Water	313	31,3
Lemon zest	5	0,5
Coconut oil	165	16,5
<b>Total</b>	<b>1000</b>	<b>100,0</b>



### PROCESS

- Mix sugar, pectin, baking soda and Yumgo Whole powder.
- Heat lemon puree, water and lemon zest to 45°C.
- Add powders.
- Pour onto coconut oil and blend.
- Cool quickly.
- Pour into baked shells.



### CONSEILS

- Keep refrigerated until D+3.
- Lemon cream can be frozen for longer storage.

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# LEMON MERINGUE TART



## STEP 3 : ITALIAN MERINGUE

INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Water 1	65	17,8
Sugar	200	54,6
Yumgo <i>WHITE POWDER</i>	11	3,0
Water 2 (to hydrate the powder)	50	13,7
Lemon juice (to hydrate the powder)	40	10,9
<b>Total</b>	<b>366</b>	<b>100,0</b>



### PROCESS

- Make a syrup with the water 1 and sugar, then bake at 118°C.
- At the same time, place water 2 and lemon juice in the mixer bowl and add Yumgo White powder.
- Whip Yumgo whites until foamy and pour in the syrup slowly.
- Whip until stiff peaks appears.
- Pipe over the lemon cream until completely covered.



### CONSEILS

- When incorporating the syrup into Yumgo whites, reduce the mixer speed (approx. 6). Once the syrup has been incorporated, increase speed to max for several minutes.

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# LEMON MERINGUE TART



## STEP 4 : FINISHING

INGREDIENTS	QUANTITIES (g)	PERCENTAGES (%)
Icing sugar	10	100,0
<b>Total</b>	<b>10</b>	<b>100,0</b>



### PROCESS

- Sprinkle the Italian meringue with icing sugar.
- Caramelize lightly with a blowtorch, or for 2 minutes in the oven at 230°C.