



World Gourmet Summit 2007

The Oriental Singapore

11 April 2007 / 9.30am to 2.30pm

MERINGUE LEMON PIE

Presented by
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Ingredients:	
	<u>Pâte Sucrée</u>
300gms	Butter, Softened
500gms	Flour, Sifted
60gms	Almond Powder
200gms	Icing Sugar
2	Whole Eggs, Lightly Beaten
	<u>Lemon Cream</u>
125ml	Lemon Juice
100gms	Butter
To Taste	Lemon Zest
125gms	Cream
150gms	Sugar
150gms	Whole Eggs
20gms	Corn Starch
2	Gelatin Sheets, Soaked in Cold Water
	<u>French Meringue</u>
200gms	Egg Whites
400gms	Icing Sugar



Recipe Notes:

Method for Cooking:

1. For the Pâte Sucrée:

Place the butter and 250g flour in a electric mixer and beat on low until well incorporates. Add in almond powder to achieve a crumbly texture. Add in icing sugar and lightly beaten eggs and keep whisking until well incorporated. To finish, slowly add in remaining flour until dough is smooth. Let dough rest in the refrigerator overnight. Roll out dough on a lightly floured surface and place on a flat, square baking tray. Prick dough with a fork bake in a preheated oven at 180°C for 10 minutes.

2. For the Lemon Cream:

Whisk lemon juice, butter and lemon zest in a small pot over low heat until blended and simmer for 2 minutes. Add in cream and continue whisking until mixture is well blended. Turn off heat and let mixture cool. Whisk together sugar, eggs and cornstarch in a mixing bowl until creamy. Add lemon and cream mixture to the mixing bowl, constantly whisking until thickened. Stir in gelatin and fill 1/3 of each martini glass with lemon cream and place in refrigerator until set.

3. For the French Meringue:

Whisk egg whites in an electric mixer on high speed until stiff peaks form. Gradually whisk in half the sugar; then fold in the remainder. Place the meringue in a piping bag and keep chilled until ready to serve.

4. To Serve:

Remove martini glasses with lemon cream from the refrigerator. Break pâte sucrée into small bite-sized pieces and place vertically into lemon cream. Pipe meringue on top of lemon cream and serve.