



MIGNON LEMON AND MERINGUE

SHORTCRUST

INGREDIENTS

| | |
|-------------------------|--------|
| TOP FROLLA | g 1400 |
| UNSALTED BUTTER 82% FAT | g 375 |
| EGGS | g 225 |
| AVOLETTA | g 300 |

PREPARATION

Mix all the ingredients in a planetary mixer with the leaf, put in the fridge to rest.

Roll out to 3.5mm and form the bottoms in the appropriate micro-perforated molds/rings

Let it cool well before cooking. Cook for about 15 minutes at 165°C with the valve open and ventilation at minimum.

FILLING

INGREDIENTS

| | |
|------------------------|----------|
| PROFUMI D'ITALIA LEMON | To Taste |
|------------------------|----------|

PREPARATION

fill with con profumi d'italia limone

MERENGUE

INGREDIENTS

| | |
|--------------|-------|
| TOP MERINGUE | Kg 1 |
| WATER | g 500 |

PREPARATION

Mix the ingredients in a planetary mixer, with adequate capacity, for 6-7 minutes at high speed and in any case, until obtaining a voluminous and firm mass.

decorate and burn with the flame

FINAL COMPOSITION

decorate with meringue and burn with flame