

THE ART OF BANQUETING

LEMON TART



An original recipe by David Briand
Pastry Chef at l'École Valrhona
Recipe calculated for 24 desserts



“ For more classic banquets, this recipe can be made into round tartlets. It can also be made as a cocktail treat or deconstructed in a verrine. The short crust pastry can also be used for other recipes. ”

LEMON CREAM

485 g lemon juice
2 g lemon zests
155 g caster sugar
485 g whole eggs
15 g gelatin
20 g COCOA BUTTER
440 g ARIAGA BLANC 30%
or 395 g IVOIRE CHOCOLATE

Wash, zest, and juice the lemons.
Add the sugar and eggs to the zest and juice.
Cook slowly over a low heat until the mixture starts to thicken. Stop when the first bubbles rise.
Add the softened gelatin.
Slowly pour onto the melted chocolate and cocoa butter and emulsify. Blend to perfect the emulsion.
Set aside in the refrigerator or use immediately.

SWEET ALMOND SHORTCRUST

210 g dry butter 84% fat
160 g icing sugar
55 g minced almonds
4 g salt
90 g whole eggs
105 g all-purpose flour
310 g all-purpose flour

Mix the softened butter with the salt, icing sugar, almonds, eggs and the smaller quantity of flour, taking care not to over-process. As soon as the mixture comes together, quickly add the remaining flour.
Set aside in the refrigerator or use immediately.

FRENCH MERINGUE

165 g egg whites
155 g caster sugar
155 g icing sugar

Slowly whip the egg whites until firm, then gradually add the caster sugar and continue whipping until stiff.
Fold in the icing sugar with a rubber spatula.
Spread the meringue to a thickness of around 2 mm on a silicone mat.
Sprinkle with icing sugar.
Bake at 120°C (248°F) for 30 minutes and set aside in a dry place.

ABSOLU BASIL LEMON GEL

405 g ABSOLU CRISTAL
NEUTRAL GLAZE
2 g lime zests
8 g basil
65 g lime juice

Blend all the ingredients together and set aside.

ASSEMBLY AND FINISHING

Make the lemon cream and pour into a 10 mm-high ganache frame (ref. 3457). Blast freeze and then cut into 15 x 3 cm rectangles.

Make the essentials sweet almond shortcrust and roll out between two silicone sheets to a thickness of around 3 mm.

Blast freeze and then cut into 2.5 x 15 cm rectangles.

Bake in a convection oven on a micro-perforated mat at 160°C (320°F) for around 18 minutes.

Lightly glaze the rectangle of lemon cream and place between two rectangles of essentials sweet almond shortcrust (see photo).

Arrange on its side in the center of the plate.

To serve, break some french meringue into pieces along with some shards of chocolate, and arrange them randomly on the lemon cream.

Run a line of Absolu basil lemon gel alongside the desert.

Finish with a few lime zests.

For the chocolate decoration:

Roll out some tempered white chocolate between two acetate sheets and leave to set.

CONSTRUCT AND DECONSTRUCT the dish during the creation process, and take pictures.

Now, think about how many components can be prepared in advance and how quickly the dish can be plated and finished.