



## MIGNON LEMON AND MERINGUE

### SHORTCRUST

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#### 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

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#### INGREDIENTS

PROFUMI D'ITALIA LEMON	To Taste
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#### PREPARATION

fill with con profumi d'italia limone

### MERENGUE

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#### 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