



LEMON MERINGUE PIE

SHORT PASTRY RECIPE:

INGREDIENTS

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|-------------------------|--------|
| TOP FROLLA | g 1000 |
| UNSALTED BUTTER 82% FAT | g 350 |
| EGGS | g 150 |
| SUGAR | g 120 |

PREPARATION

Combine all the ingredients in a mixer equipped with paddle attachment until they are well amalgamated then put the mixture into a refrigerator and leave for at least an hour. Use a pastry sheet maker to roll out a sheet of about 4mm thickness. Line a pie tin, prick the bottom and bake at 210-220°C for 10-15 minutes. Leave to cool completely, then place a layer of CREMIRCA LEMON on the short pastry base.

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|------------------|----------|
| CREMIRCA ARANCIA | To Taste |
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STEP 3

INGREDIENTS

| | |
|--------------|-----------|
| TOP MERINGUE | g 1000 |
| WATER | g 500-700 |