

## LEMON BASIL TART - MOTHER'S DAY



### LEMON AND BASIL MOUSSE

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#### INGREDIENTS

LIQUID CREAM 35% FAT	g 500
LILLY NEUTRO	g 100
WATER	g 100
CREMIRCA LIMONE	g 200
BASIL	g 5

#### PREPARATION

Mix cream, water, and LILLY together in a planetary mixer fitted with a whisk attachment at a medium high speed until a soft peak structure is achieved.

Slice the basil into thin threads.

Gently fold in the CREMIRCA and basil and place into a piping bag.

### LEMON GENOISE

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#### INGREDIENTS

IRCA GENOISE	g 500
EGGS	g 600
LEVOSUCROL	g 50
PASTA AROMATIZZANTE LIMONE	g 80
PRALIN DELICRISP CITRON MERINGUE	To Taste

#### PREPARATION

Whip together IRCA GENOISE, eggs, and LEVOSUCROL in a planetary mixer with a whisk attachment for 10 minutes, add JOYPASTE and mix for another 1 min.

Spread onto a parchment lined sheet tray about 5mm thick and bake for 6-8 min at 210°C.

Allow cake to cool.

Spread a thin layer of PRALIN DELICRISP CITRON MERINGUE on top of the genoise and reserve in the fridge to set.

## ITALIAN MERINGUE

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### INGREDIENTS

TOP MERINGUE

g 500

WATER

g 275

### PREPARATION

Whip ingredients together in a planetary mixer with a whisk attachment for 7 minutes at high speed.

Meringue should be stiff and shiny.

Do not undermix or the meringue will not hold.

Place in a piping bag and use immediately

### FINAL COMPOSITION

Cut 5cm rounds of lemon genoise and place one in the bottom of each DOBLA TARTELLETTE CUP 5cm.

Pipe a layer of lemon basil mousse on top and smooth using an offset spatula.

Pipe meringue roses using a Russian floral tip and gently torch meringues.

Garnish with fresh lemon zest, basil threads, and finish with a DOBLA ROSE 2D PINK.