

**Citrus Pots**

**Ingredients:**

	<b>kg</b>
Sugar	0.450
Braun Ovasil	0.030
Cold Water	0.250
Braun Bon Citron	
Shortbread Crumb	

**Method:**

- Press shortbread crumb into the bottom of a shot glass.
- Pipe in a layer of Bon Citron.
- Whisk Ovasil Meringue with cold water and then add 300g sugar until a thick meringue is formed. Add remaining 150g sugar.
- Using a star nozzle, pipe a bulb of meringue on top of Bon Citron.
- Using a blow torch, toast the edge of the meringue before serving.