

Lemon Meringue Tarts with Lavender Custard

Ingredients:

- Pidy Tarts 15
- Lemon Curd 0.500kg
- IREKS Custard Mix 0.100kg
- Water 0.250kg
- Mactop Traditional 0.150kg
- Lavender Flavouring 0.001kg
- Braun Ovasil 0.030kg
- Water 0.250kg
- Sugar 0.450kg
- Culpitt Easter Decorations



Method:

1. Place pastry shells onto a baking sheet. Pipe 30g of lemon curd into each shell.
2. Bake for 15-20 minutes at 180C
3. Leave to fully cool.
4. Whip Mactop until it is forming stiff peaks/is five times its original volume. In another bowl mix water and custard powder until fully combined. Add the custard mixture to mactop and mix until combined.
5. Add lavender flavour to taste, one gram at a time.
6. Pipe custard into each tart and smooth over.
7. Whisk Ovasil Meringue with cold water and then add 300g sugar until a thick meringue is formed. Add remaining 150g sugar.
8. Pipe small dollops around the edge of the tarts. Torch the meringue until golden.
9. Place Easter Decoration on each tart.
- 10.