

## Lemon pie



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### Sablé dough

45 g Pasteurized egg yolk\*  
20 g Water  
50 g Oligofructose (Frutalose® SFP)  
50 g Coconut sugar  
210 g Whole rice flour  
35 g Almond flour  
1 g Salt  
20 g Sunflower oil  
70 g Coconut oil

In a stand mixer with a beater attachment, mix the egg yolks, water, coconut sugar and oligofructose.

Let it hydrate for 10 minutes until the coconut sugar and oligofructose fully dissolve.

Add all the other ingredients and mix at low speed until you obtain a homogenous texture.

Roll the dough out between two baking paper sheets and freeze it.

Cut rectangular strips of the dough (2cm wide) and put them around the inside edges of the tart rings. Cut out circles of 14,5 cm diameter and place them inside the tart rings.

With a fork, punch holes in the base of the tart and bake it in a ventilated oven at 150 °C for approx. 10 minutes. Let it cool and remove from the tart ring.

*\*You can also use fresh egg yolks.*

### Lemon creamy

300 g Water  
130 g Freshly squeezed lemon juice  
2 g Agar-agar  
27 g Cornstarch  
100 g Oligofructose (Frutalose® SFP)  
100 g Coconut oil  
1 g Lecithin powder  
7 g Lemon zest

Mix the oligofructose, starch and agar-agar.

In a small saucepan, heat the water, lemon juice and the mixture of powders up to 85 °C, stirring constantly.

Add coconut oil and lecithin and emulsify during one minute with a help of hand blender.

Let it cool to 40 °C and add the lemon zest.

Keep in the fridge until it sets.

Then, break the gelled creamy with a hand blender to get a smooth texture and pour it inside the tart.

Put it in the fridge to set again. Meanwhile you can prepare the meringue.



## Meringue

200 g Pasteurized egg whites\*  
65 g Oligofructose (Frutalose® SFP)  
65 g Inulin (Frutafit® IQ)  
2 g Lemon zest

In a stand mixer, whisk the egg whites to soft peaks (approx. 5-6 minutes) while simultaneously heating them with a heat gun to 30 °C (you can also heat them slightly in the microwave before whisking them if you do not have a heat gun).

Add the inulin, oligofructose and the lemon zest and whisk for 5 minutes more.

Using a spatula, spread the meringue on top of the creamy filled tart and form a dome-like shape.

Caramelize the meringue with a blow torch.

*\*If you are using fresh eggs, add a little bit of lemon juice to the egg whites.*

