

# Petit Gateau Lemon

Indulge in the exquisite flavours of our Petit Gateau Lemon recipe – a delightful combination of textures and tangy notes. This recipe features a velvety lemon crèmeux with a zesty kick, a buttery sablée breton providing a delightful crunch, and a luscious lemon meringue that crowns this dessert with a delicate sweetness.

## Lemon crèmeux

50g lemon puree  
50g sugar  
50g egg yolk  
50g butter  
1g gelatine

**METHOD.** Soak the gelatine. Heat all ingredients, except the butter, until 83°C. Cool down until 38°C. Add the butter (at room temperature) to the mixture.

## Sablée breton

85g butter  
85g brown sugar  
10g whole egg  
2g baking powder  
0.5g sodium bicarbonate  
115g flour

**METHOD.** Soften the butter in the kitchen machine. Add the brown sugar (bastard sugar). Add the whole egg. Add the flour together with the baking powder and sodium bicarbonate. Store in the fridge overnight. Roll out at 6mm. Put in a round baking mold of 4cm. Bake for 18 min at 210°C.

## Lemon meringue

100g lemon puree  
200g ovablanca  
(meringue powder)

**METHOD.** Whip all ingredients for 5 min in a kitchen machine.

### Notes

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