

Lemon Meringue Pudding Tart, Macadamia Nut Shortbread,
White Chocolate Tuile

Serving Size: 48 Servings

Categories: Dessert - Crown Grill



Amount	Measure	Ingredient	Preparation Method
48	sv	Lemon filling	see recipe
48	ea	Tart shell, baked blind	see recipe
1.36	kg	Lemon marmelade	see recipe
1.36	kg	Lemon confit peel	see recipe
48.00	sv	Italian meringue	see recipe
1.36	lt	Whipped cream	see recipe
1.36	kg	Macadamia nut brittle	see recipe
1.36	kg	White chocolate tuile	see recipe
48.00	sv	Macadamia Nut Shortbread	see recipe
0.01	kg	Mint leaves	

Not sure what the spoonful of stuff on the plate is

Method of Preparation:

- Make the meringue and top the baked lemon pudding with the meringue.
- Cut the pudding into wedges and clean any lose edges that may have appeared from the cutting.
- Lightly blow torch the meringue ensuring that the edges are done as well.
- Place the lemon peel on the pudding and arrange the pudding onto a plate.
- Dress the plate with the macadamia nut brittle.
- Place a quenelle of whipped cream on the plate and set the white chocolate tuile on top of the cream.
- Mix the lemon marmalade with the fresh chopped mint and the broken macadamia brittle.
- Pour a pool of sauce with the white chocolate tuile.
- Garnish with fresh mint leaves.