

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

Serving Size: 48 Servings

Categories: Dessert - Crown Grill

Cost Per Serving
\$ 1.29



Action **Date** **Initials**
 Created:
 Revised: 12/1/2015 EA

Amount	Measure	Ingredient	Preparation Method	Product No.
48	sv	Lemon filling	see recipe	50-100000064
48	ea	Tart shell, baked blind	see recipe	50-100000108
1.36	kg	Lemon marmelade	see recipe	50-100000065
1.36	kg	Lemon confit peel	see recipe	50-100000063
48.00	sv	Italian meringue	see recipe	50-100000104
1.36	lt	Whipped cream	see recipe	20-100000582
1.36	kg	Macadamia nut brittle	see recipe	50-100000106
1.36	kg	White chocolate tuile	see recipe	50-100000105
48.00	sv	Macadamia Nut Shortbread	see recipe	50-100000105
0.01	kg	Mint leaves		20-100000878

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 loose 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 marmelade 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.