



Chocolate Lemon Meringue Cup



RECIPE

Ingredients

Mini Cups
(de Boer Food L112-00)
Lemon Filling, see recipe
Meringue, see recipe
Chocolate Sauce
Raspberry Coulis
Candied Lemon Rind, see recipe
Blizzard
(de Boer Food L932-06)

Amounts

4 each
4 Tbsp.
4 Tbsp.
1 Tbsp.
1 tsp.
1 tsp.
1 each

Preparation Method:

- Fill each Mini Cup with 1 Tbsp. of Lemon Filling. Top with 1 Tbsp. of Meringue.
- Using a Butane kitchen torch, quickly brown the Meringue.
- Drizzle plate with Chocolate Sauce and Raspberry Coulis.
- Place Mini Cups on plate.
- Sprinkle plate with Candied Lemon Rind.
- Garnish center of meringue with Blizzard Décor.
- Serve immediately.

RELATED RECIPE - Lemon Filling

Ingredients

Cornstarch
Sugar, granulated
Water, boiling
Egg Yolks, beaten
Lemon Zest, grated
Butter
Lemon Juice, fresh, strained

Amounts

5 Tbsp.
3½ cups (vol.)
4 cups (vol.)
8 each
2 Tbsp.
2 Tbsp.
1 cup

Preparation Method:

- Sift cornstarch and sugar together. Slowly whisk in boiling water until smooth.
- Place mixture on top of double boiler until hot.
- Temper the egg yolks with some of the hot mixture, then slowly stir in the egg yolks.
- Add the remaining ingredients. Continue to stir over low heat until mixture begins

RELATED RECIPE - Lemon Filling-cont.

- to thicken and is smooth.
- Remove mixture from heat and pour into shallow vessel. Allow to cool.
 - Refrigerate until ready to use.

RELATED RECIPE - Meringue

Ingredients

Egg Whites
Salt
Cream of Tartar
Sugar, granulated

Amounts

2 cups (vol.)
¼ tsp.
¼ tsp.
6 Tbsp.

Preparation Method:

- Place egg whites, salt and cream of tartar in mixing bowl.
- Begin whipping on medium speed while slowly adding sugar.
- Continue whipping until egg whites form stiff peaks.
- Refrigerate until ready to use.

RELATED RECIPE - Candied Lemon Rind

Ingredients

Water
Sugar, granulated
Lemon Rind, julienne

Amounts

1 cup (vol.)
½ cup (vol.)
1 cup (vol.)

Preparation Method:

- Place sugar and water in sauce pan. Bring to boil.
- Reduce heat and simmer for 10-12 minutes.
- Add lemon rind. Continue to simmer for 8-10 minutes.
- Remove from heat. Allow to cool.
- Drain and discard liquid.
- Refrigerate until ready to use.



Mini Cup
L112-00
(W 1.7" x H 0.6")
210 pcs/case



Blizzard
L932-06
(W 1.5" x H 1.9")
6 x 280 pcs/case