



A picture taken during Vincent Boué's workshop

Lemon ice cream tart

A recipe by Vincent Boué, a "Meilleur Ouvrier de France" chef



Creamy lemon-yuzu iced

- 200 g Lemon juice Femminello (Adamance)
- 55 g Whole eggs
- 50 g Atomized glucose syrup (DE33) SOSA
- 50 g Dextrose SOSA
- 30 g Gelatin mass
- 200 g Opalys chocolat 33% Valrhona
- 200 g Inspiration Yuzu Valrhona
- 200 g Milk cream 35% fat
- 15 g Ginvert sugar SOSA

800 g Total weight

Heat the lemon juice with the sugars. At +45°C add the eggs and cook to +85°C.
Whip with a ribbon and add the gelatin mass.
Mix. Pour over the chocolates, and emulsify.
Add the cold cream, and mix to perfect the emulsion. Add the invert sugar cold
Clear, film in contact and let crystallize 12 hours minimum.

Sorbet plein fruit Citron Femminello Adamance

- 500 g Lemon juice Femminello (Adamance)
- 351 g Saccharose
- 100 g Atomized glucose syrup (DE33) SOSA
- 33 g Inulin SOSA
- 5 g Prosorbet 5 Sosa
- 677 g Water
- 1/2 g Lemon zest

1666 g Total Weight

Make the sorbet mix and zest with microplane the skin of half a lemon, let mature 1 to 4 hours minimum, add lemon juice, mix, turbiner, freeze.

Italian Lemon Meringue

150 g Egg white
300 g Sucrose (white sugar powder)
100 g Pure water
1 g Lemon zest (not processed)

551 g Total weight

Cook the water and sugar. When the syrup reaches +110°C, start beating the egg whites in the mixer bowl.

Pour the cooked sugar over the egg whites when the temperature is around +117°C/+120°C. Whisk until the meringue cools completely.

Its appearance is then very dense, shiny and forming multiple tips (strands).

Add an untreated lemon zest. Straighten and dehydrate.