



### Lemon Cream

180 g	whole eggs
210 g	sugar
180 g	fresh lemon juice
	zest of 2 fresh lemons
300 g	soft butter

Mix the eggs, sugar, lemon juice and lemon zest by hand. Warm in a bain-marie until it reaches 80°C. Strain the mixture into a bowl and add soft butter and blend to a perfectly smooth texture. Cool quickly in refrigerator.

### Decoration

Pulled sugar, mint leaves and red currants.

## Recipes

### Chocolate Sable Dough

110 g	plain flour
15 g	bitter cocoa powder
75 g	soft butter
15 g	almond powder
25 g	whole egg
45 g	icing sugar
	pinch of salt

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

