



Lemon Cream

- 120 g whole eggs
- 140 g sugar
- 120 g fresh lemon juice
- zest of 2 fresh lemon
- 270 g soft butter

Mix the eggs, sugar, lemon juice and lemon zest by hand. Warm in a bain-marie to 80°C. Strain the cream and add the soft butter, blend to a perfectly smooth texture. Pour onto a flat tray, cover and cool quickly in refrigerator.

Dried Lemon Slices

Slice a fresh lemons and line on a silpat mat on baking tray. Bake for 5 hours at 80°C. Dust with sugar just before taking them out of the oven.

Recipes

Sable dough

- 180 g plain flour
- 100 g soft butter
- 60 g icing sugar
- 20 g almond powder
- 15 g whole egg
- pinch of vanilla powder
- pinch of sea salt

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

