

MERINGUE LEMON TART (LIKE IN VÉZELAY)

The Recipe

<https://www.cuisinedaubery.com/recipe/meringue-lemon-tart/>

A delicious and modern Lemon Tart, topped with a creamy meringue. Because you're worth it

Skill: Intermediaire Level

Cuisine: French Cuisine

Courses: Dessert, Tart,

Ingredients

For a 7.87" (or 7 7/8" or 20 cm) in diameter tart

*Tart Shell

2/3 Cup Creamed Sweetened Short Pastry (200 grams) For the recipe, see [HERE](#)

3 1/3 Cups Lemon Custard (430 grams) For the recipe, see [HERE](#)

*Meringue

1 1/4 Cup Swiss Meringue (200 grams) For the recipe, see [HERE](#)

*Yellow drops

some Neutral Glaze For the recipes, see [HERE](#)

some Food Coloring yellow color

For a 6.69" (or 6 11/16" or 17 cm) in diameter tart

*Tart Shell

1/2 Cup Creamed Sweetened Short Pastry (144.4 grams) For the recipe, see [HERE](#)

2 1/2 Cups Lemon Custard (310.6 grams) For the recipe, see [HERE](#)

*Meringue

1 Cup Swiss Meringue (144.4 grams) For the recipe, see [HERE](#)

*Yellow drops

some Neutral Glaze For the recipes, see [HERE](#)

some Food Coloring yellow color

For a 8.66" (or 8 21/32" or 22 cm) in diameter tart

*Tart Shell

3/4 Cup Creamed Sweetened Short Pastry (242 grams) For the recipe, see [HERE](#)

4 Cups Lemon Custard (520.3 grams) For the recipe, see [HERE](#)

*Meringue

1 1/2 Cup Swiss Meringue (242 grams) For the recipe, see [HERE](#)

*Yellow drops

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some Neutral Glaze For the recipes, see [HERE](#)

some Food Coloring yellow color

For a 9.84" (or 9 27/32" or 25 cm) in diameter tart

*Tart Shell

1 Cup Creamed Sweetened Short Pastry (312.5 grams) For the recipe, see [HERE](#)

5 1/4 Cups Lemon Custard (671.8 grams) For the recipe, see [HERE](#)

*Meringue

2 Cups Swiss Meringue (312.5 grams) For the recipe, see [HERE](#)

*Yellow drops

some Neutral Glaze For the recipes, see [HERE](#)

some Food Coloring yellow color

Steps

Tart shell

1. Let's start with the Creamed Sweetened Short Pastry (2/3 Cup or 200 g)
2. The recipe is [HERE](#)
3. I told you that the final weight is 2/3 Cup or 200 g, but plan to make more as it will be more convenient to roll out
4. I recommend to wrap this dough airtight and store in the fridge for at least 2 hours

Blind baking

5. Take the shortcrust dough out of the fridge, remove the plastic wrap
6. Then roll out, and line a pastry ring or a mold
7. Cool down in fridge for 2 hours
8. I showed you how to line and blind bake, [HERE](#). Blind bake, or bake the crust with nothing in it
9. I recommend using a perforated silicone mat, for better results: To purchase online, see [HERE](#)

The lemon crèmeux

10. Let's make the Lemon Custard (3 1/3 Cups or 430 g)
11. The recipe is [HERE](#)
12. Once made, pour in and spread the Lemon Custard (3 1/3 Cups or 430 g) at the bottom of the baked tart, with an offset Icing Spatula
13. Refrigerate

The meringue

14. For this kind of tart, the recommendation is to use a Swiss meringue and not a French Meringue (cannot be torched) or an Italian Meringue (not as silky)
15. Make the Swiss Meringue (1 1/4 Cup or 200 g)
16. The recipe is [HERE](#)

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Prepping the pastry bag

17. The second recommendation is to not use a Piping Tip, but simply to use a Pastry Bag and to cut the tip as shown on the photo. That way, the "waves" are easy to make
18. Take a disposable Pastry Bag and cut it horizontally, then on a 45 degrees angle

Piping

19. Pipe the meringue, creating wave all over the tart
20. Then, flame the meringue, from a good distance, with a blowtorch
21. Keep a good distance ! Avoid turning the meringue burned and black, which is not nice to see !

Yellow drops

22. In a mixing bowl, mix some Neutral Glaze with some Food Coloring (yellow)
23. Place the colored Neutral Glaze in a small piping bag, and fill the waves with these big drops