NICOLAS AGRAZ S MEYER LEMON TART

The Recipe

https://cuisinedaubery.com/recipe/meyer-lemon-tart/

Simply my favorite Lemon Tart, with Meyer lemons, for a tasty and intense flavored tart

Preparation Time: 4 H
Cooking Time: 13 Minutes
Ready in: 1 H
Skill: Intermediaire Level
Cuisine: French Cuisine
Courses: Dessert, Tart

Ingredients

For a 5.9" (or 5 29/32" or 15 cm) in diameter tart
*Pie Crust
1/2 Cup Creamed Sweetened Short Pastry (160 grams) For the recipe, see HERE
*Puréed candied Meyer Lemon
3 oz Candied Lemon Peels (90 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lemon custard
1 3/4 Cup Lemon Custard (240 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lime Chantilly
1 Cup Whipping Cream (220 grams)
4 Tablespoons Sugar (50 grams)
1 (green) Lime
1/2 Meyer Lemon
2 oz White Chocolate (60 grams)
1 teaspoon Powdered Gelatin (5 grams)
2 Tablespoons Water (25 grams)
1/4 lbs Candied Lemon Peels (130 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The chocolate disk
some White Chocolate
some Dark Chocolate
some Food Coloring Yellow and Green Colors

For a 7.08" (or 7 3/32" or 18 cm) in diameter tart

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*Pie Crust
3/4 Cup Creamed Sweetened Short Pastry (230.4 grams) For the recipe, see HERE
*Puréed candied Meyer Lemon
1/4 lbs Candied Lemon Peels (129.6 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lemon custard
2 2/3 Cups Lemon Custard (345.5 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lime Chantilly
1 1/2 Cup Whipping Cream (316.8 grams)
1/3 Cup Sugar (72 grams)
1.4 (green) Limes
0.7 Meyer Lemon
3 oz White Chocolate (86.3 grams)
1 teaspoon Powdered Gelatin (7.2 grams)
3 Tablespoons Water (36 grams)
7 oz Candied Lemon Peels (187.2 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The chocolate disk
some White Chocolate
some Dark Chocolate
some Food Coloring Yellow and Green Colors

For a 7.87" (or 7 7/8" or 20 cm) in diameter tart
*Pie Crust
1 Cup Creamed Sweetened Short Pastry (284.4 grams) For the recipe, see HERE
*Puréed candied Meyer Lemon
6 oz Candied Lemon Peels (160 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lemon custard
3 1/3 Cups Lemon Custard (426.6 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lime Chantilly
1 3/4 Cup Whipping Cream (391.1 grams)
1/2 Cup Sugar (88.8 grams)
1.7 (green) Limes
0.8 Meyer Lemon
1/4 lbs White Chocolate (106.6 grams)
2 teaspoons Powdered Gelatin (8.8 grams)
3 Tablespoons Water (44.4 grams)
1/2lbs Candied Lemon Peels (231.1 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The chocolate disk
some White Chocolate
some Dark Chocolate

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some Food Coloring Yellow and Green Colors

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

*Pie Crust
1 1/4 Cup Creamed Sweetened Short Pastry (344.1 grams) For the recipe, see HERE
*Puréed candied Meyer Lemon
7 oz Candied Lemon Peels (193.5 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lemon custard
4 Cups Lemon Custard (516.2 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lime Chantilly
2 Cups Whipping Cream (473.2 grams)
1/2 Cup Sugar (107.5 grams)
2.1 (green) Limes
1 Meyer Lemon
1/4 lbs White Chocolate (129 grams)
2 teaspoons Powdered Gelatin (10.7 grams)
4 Tablespoons Water (53.7 grams)
10 oz Candied Lemon Peels (279.6 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The chocolate disk
some White Chocolate
some Dark Chocolate
some Food Coloring Yellow and Green Colors

For a 9.44" (or 9 29/64" or 24 cm) in diameter tart

*Pie Crust
1 1/3 Cup Creamed Sweetened Short Pastry (409.6 grams) For the recipe, see HERE
*Puréed candied Meyer Lemon
1/2lbs Candied Lemon Peels (230.4 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lemon custard
4 3/4 Cups Lemon Custard (614.4 grams) For the recipe, see HERE. With Meyer Lemons if possible
*The Lime Chantilly
2 1/2 Cups Whipping Cream (563.2 grams)
1/2 Cup Sugar (128 grams)
2.5 (green) Limes
1.2 Meyer Lemons
5 oz White Chocolate (153.6 grams)
1 Tablespoon Powdered Gelatin (12.8 grams)
1/3 Cup Water (64 grams)
3/4lbs Candied Lemon Peels (332.8 grams) For the recipe, see HERE. With Meyer Lemons if possible

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*The chocolate disk
some White Chocolate
some Dark Chocolate
some Food Coloring Yellow and Green Colors

Steps

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The Lime Chantilly Cream

1. Let's start with the cream, as it needs to be refrigerated a few hours before we can whip it
2. Pour the Water (2 Tablespoons or 25 g) in a small mixing bowl, and sprinkle the Powdered Gelatin (1 teaspoon or 5 g) over. Wait a few minutes until the gelatin has dissolved
3. Place the White Chocolate (2 oz or 60 g) in a large mixing bowl
4. In a saucepan goes the Whipping Cream (1 Cup or 220 g) with the Sugar (4 Tablespoons or 50 g)
5. Zest the (green) Lime (1) and add in the saucepan : I am using a microplane
6. Cook until bubbles start to form on the edges
7. Pour onto the bowl with chocolate
8. Add in the bloomed gelatin, and stir until the chocolate is completely melted
9. Squeeze the juice of the Meyer Lemon (1/2)
10. Refrigerate for at least 2 hours, and proceed with next steps

The tart shell

11. For the pie crust, we need to prepare the Creamed Sweetened Short Pastry. I gave you the final weight (1/2 Cup or 160 g), but as we need to roll the dough, it's more convenient if you prepare more than this weight
12. The recipe is HERE
13. Once done, the dough must rest in the fridge for 2 hours minimum (wrap airtight) : it will bake better

Blind Baking

14. We need to blind bake the tart, that's something we saw previously in this page, HERE. Blind baking means baking the pie crust with nothing in it.
15. Roll out the dough and lay into a buttered, 5.9" (or 5 29/32" or 15 cm) in diameter, pastry ring, or a mold
16. Follow the instructions HERE
17. After baking, allow to cool down at room temperature

The Candied Meyer Lemon

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18. For the Candied lemons, you need whole Meyer Lemons, unless you can't find any, in which case you can substitute with Regular Lemons
19. You will notice that once candied, Meyer Lemons turn orange, which is not an issue at all!
20. To candy the lemons: The recipe is HERE
21. Mix the Candied Lemon Peels (3 oz or 90 g) in a Cup Food Chopper, to obtain a purée
22. Pour the "candied purée" onto the tart and spread evenly
23. One trick, if you want to store this tart several days, is to spread melted white chocolate (just a thin layer) to protect the baked pie crust, as the "purée' could turn it soggy. Not an issue at home, as this tart doesn't last more than 2 days, so that's why I don't do coat with chocolate
24. Store in the refrigerator

The Lemon Custard

25. For the Lemon Custard (1 3/4 Cup or 240 g), follow the steps in the link below:
26. The recipe is HERE
27. Once made, the Lemon Custard (1 3/4 Cup or 240 g) must be poured (right away) onto the tart
28. Lay a plastic wrap (to avoid the custard to crust)
29. Place in the refrigerator for at least 1 hour

The decoration

30. For the decoration, the chef suggests to create a white chocolate ring, I chose to make a colorful disk : that's your own choice
31. Melt White Chocolate which will be better if you temper
32. Color one part with Food Coloring, yellow color and the other half with green color
33. Take an "acetate sheet" to pour the chocolate (this makes the chocolate very shiny), otherwise, consider taking aparchment paper
34. For the acetate sheet : To purchase online, see HERE
35. Spread the green chocolate with a pastry brush, let it set, and then do it again with the yellow chocolate
36. Melt the Dark Chocolate : It is better to temper
37. Pour and spread
38. Let the chocolate set, and before it becomes hard, push down a pastry ring, 3.93" (or 3 15/16" or 10 cm) in diameter
39. Let the chocolate become hard (you may need to refrigerate)
40. Detach the chocolate disk

The Whipped Cream

41. Remember the cream that we prepared and that is waiting in the fridge ? Well, now is time for its entrance on the stage
42. Something I do: add Candied Lemon Peels (to mix into a purée), and add to the cream (will enhance the flavors)
43. Whip the cream, into what we call a Chantilly: You may use either a stand mixer (like a Kitchen Aid appliance) or an electric beater
44. Transfer this whipped Chantilly into a Pastry Bag, with a Plain Pastry Tip with large diameter

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(0.66" (or 11/16" or 1.7 cm))

Montage final

45. Take the tart out of the fridge, remove the plastic wrap
46. Pipe chantilly balls all over, starting from the tart edge into the center
47. Lay the chocolate decoration
48. The tart is ready!