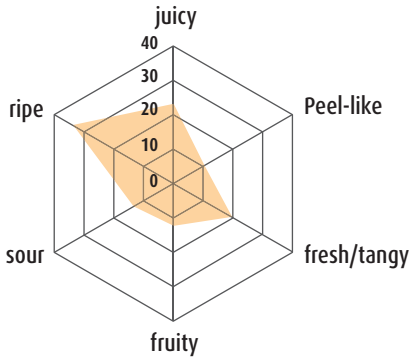
LEMON NOBLESSE (EXPORT)

- A fruity taste of sun-ripened lemons with juice and zest components.
- Product has a natural slightly yellow color

Item-No.	27081
Product Description	Viscous lemon preparation for the flavoring of fine bakery wares, desserts and edible ices
Dosage	3 g : 1.000 g
Packaging	convienient 3 kg bucket
Taste Profile	

Lemon NOBLESSE Paste Export:
Ideal for application in curstards and cream, e. g. for lemon tartes.

PRODUCT INFORMATION

08/2019 Mat.-No. 1333 AE

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LEMON TARTE

INGREDIENTS:

1 tarte, 26 cm diameter

	Shortcrust base, baked for a short time	180 g
	Shortcrust edge	100 g
36008	Power Filling Neutral	50 g
20304	Lemon Paste	3 g
40922	Special roll (see recipe Spezialmassen Mix)	1 pc

Lemon Cream

33811	Cream Tradition	65 g
	Citrus juice	190 g
	Water	500 g
	Cream, liquid	75 g
27081	Lemon NOBLESSE Paste Export	25 g
53304	Fruit Acid	8 g
	Sugar	155 g

Decoration

34012	Gelatin glaze (see recipe Nappage Neutral)	100 g
	Pistachios, chopped	20 g
	Lemon slice	1 pc

INSTRUCTIONS:

approx. 180° C approx. 40 Min.

Place ring around shortcrust base and line with shortcrust edge. Mix Power Filling Neutral with Lemon Paste, spread on base and add Special Roll.
Mix Creme Tradition with one part of the liquid, bring other ingredients to a boil, stir in Creme Tradition and bring to a boil again. Spread Lemon Cream in ring, cool down and bake.
After cooling, glaze and garnish with lemon slices.

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