

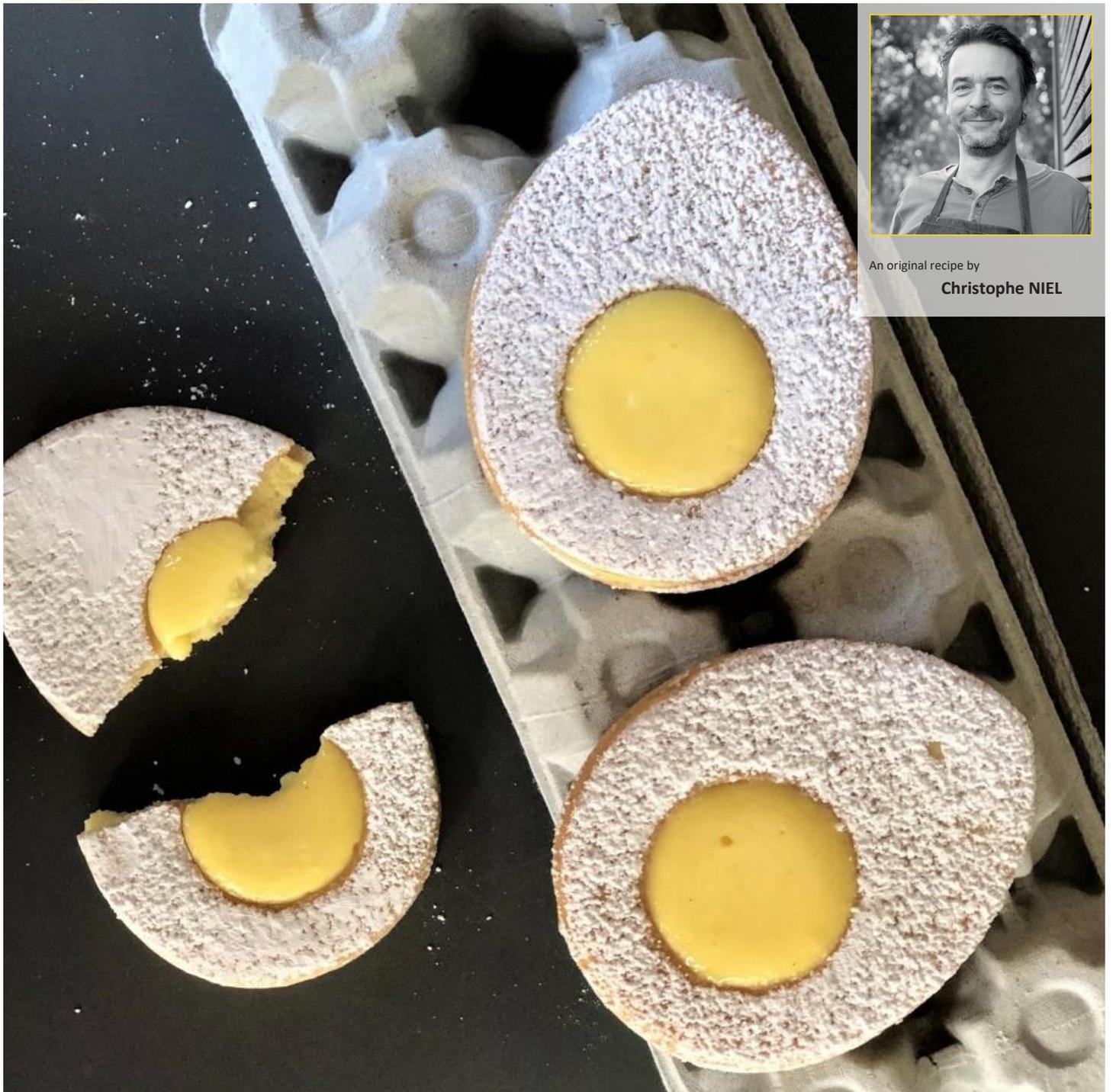


EGGS-TRAORDINARY

LEMON - YUZU SHORTBREAD



An original recipe by
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RECIPE FOR 10 LEMON YUZU SHORTBREADS 10 X 8 CM

SHORTBREAD PASTRY

BUTTER	300
FLOUR	450
ICING SUGAR	180
GROUND HAZELNUTS	150
EGGS	40

Gently rub together all the ingredient except the eggs.

Add the eggs - mix to form a dough - finish by lightly kneading on the counter.

Roll out to a thickness of 3 mm between two sheets of greaseproof paper - Chill for an hour.

Cut out egg-shapes with a cookie cutter. 10 whole + 10 with a hole in the middle (Ø 4 cm). Chill for an hour - Cook at 150°C until they begin to colour.

YUZU LEMON CREAM (20 to 25g / shortbread egg)

RAVIFRUIT LEMON PURÉE	63
RAVIFRUIT YUZU PURÉE	27
CASTER SUGAR	62
EGGS	62
GELATINE	1
SOFTENED BUTTER	90

Take 10 g of lemon juice to moisten the gelatine. Boil the two purées with half the sugar.

Thoroughly whisk the eggs with the rest of the sugar – Pour into the purées.

Cook until just boiling.

Finish with the gelatine mass - Cool to 38°C.

Incorporate the softened butter and mix together - Chill at 4°C for 12 hours

ASSEMBLY AND FINISHING

Bake the shortbread in a medium oven for a nice crumbly texture – Allow to cool. Use a piping bag to top with the lemon yuzu cream.
Sprinkle the halves with holes with icing sugar.
Place these on top of the lemon yuzu cream which will make the “yolk” stand out.

