

de leukste taarten shop



Tartelettes with lemon meringue bavarois

These fresh lemon tartlets combine a crisp cookie shell with tangy lemon curd and a light lemon bavarois filling. Perfect for a high tea, brunch, or a summer dessert table.

Boodschappenlijstje



FunCakes Mix for Cookies 500g

F10110
€3.80



FunCakes Mix for Bavarois Natural 150g

F54335
€4.20



FunCakes Flavour Paste Lemon Meringue 100g

F56310
€5.00



FunCakes Ceramic Baking Beans 600g

F83225
€8.15



FunCakes Decorating Bags 41cm pk/10

F85110
€3.11



FunCakes Parchment Paper Sheets 30x30cm pk/50

F83465
€3.59

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Wilton Candy Melts
White 125g

04-0-0509
€2.85



Wilton Cookie Cutter
Nesting Circles Metal
set/4

02-0-0251
€5.95



Wilton Cake Release
Spray 200ml

04-0-0513
€5.75



Wilton Decorating Tip
Round #2A

02-0-0163
€2.35



Colour Mill Edible Gold
Leaf 23 kt 8cm pk/5

CML5GLD
€29.99



Rainbow Dust
ProGel®
Concentrated Colour
Lemon

RBD7251
€4.19



Patisse Mini Quiche
Pan Round Loose
Bottom Ø10cm

P3543
€4.44



Patisse Wooden Brush
1,5cm

P02420
€2.15



Ingredients

- 500 g FunCakes Mix for Cookies
- 50 g FunCakes Mix for Bavarois
- Rainbow Dust ProGel® Concentrated Colour Lemon
- FunCakes Flavour Paste Lemon Meringue 100g
- Colour Mill Edible Gold Leaf 23 kt 8cm pk/5
- 250 ml whipping cream
- 150 g butter
- 60 ml water
- 1 egg (approx. 50 g)
- Jar of lemon curd

Necessities

- FunCakes Decorating Bags 41cm pk/10
- FunCakes Ceramic Baking Beans 600g
- FunCakes Parchment Paper Sheets 30x30cm pk/50
- Wilton Wide Glide Rolling Pin 50cm



- Wilton Decorating Tip Round #2A (2x)
- Patisse Mini Quiche Pan Round Loose Bottom Ø10cm
- Patisse Cookie Cutter Rings set/14
- Patisse Wooden Brush 1,5cm

Step 1: Make the dough

Prepare 500 g FunCakes Mix for Cookies with 1 egg and 150 g butter as indicated on the packaging. Wrap the dough in plastic wrap and let it chill in the refrigerator for 1 hour.

Preheat the oven to 180°C (convection oven 160°C) and grease the tartlet tins with baking spray.

Step 2: Make the tartlet shells

Briefly knead the chilled dough until smooth and roll it out to a thickness of approximately 2 mm. Cut out circles using the second-largest cutter



from the set. Place the dough circles into the tins and gently press them into the fluted edges. Trim away any excess dough from the edges with a sharp knife. Cut pieces of baking parchment slightly larger than the tartlet tins and place them on top of the dough. Fill the tins with baking beans and blind bake the tartlets for approximately 20 minutes. Carefully remove the baking beans and parchment, then bake for another 5 minutes until the shells are golden brown. Allow the tartlets to cool completely before carefully removing them from the tins.

Step 3: Apply a Candy Melts coating

Melt the Wilton Candy Melts in the microwave according to the instructions on the packaging. Brush the inside of the tartlet shells with a layer of melted Candy Melts and allow it to set. Repeat with a second layer. This coating prevents the cookie shell from becoming soft from the



moisture in the bavarois filling.

Step 4: Make the filling

Whip the cream until almost stiff. Prepare 50 g FunCakes Bavarois Mix with 60 ml water and immediately fold it into the whipped cream.

Flavour the mixture with FunCakes Lemon Meringue Flavour Paste.

Remove a small amount of bavarois from the bowl and colour it yellow.

Place the bavarois in the refrigerator for about 1 hour to set.

Step 5: Fill the tartlets

Transfer the yellow bavarois and the lemon meringue bavarois into two separate piping bags, both fitted with Wilton tip #2A. Place the lemon curd into a piping bag as well and snip off a small corner.

Pipe a thin layer of lemon curd onto the base of

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each tartlet. Pipe five dollops of bavarois around the edge and fill the centre with a dollop of yellow bavarois.

Finish the tartlets with a few leaves, a small sprig of thyme and a touch of edible gold leaf for an elegant finishing touch.