

HOW TO MAKE

Tartelettes chocolat basilic citron

Shopping list

- 8 oz flour
- 4 oz butter
- 7 oz powdered sugar
- 1 oz almonds meal
- 3 eggs
- 2 lemons
- 2 oz butter
- Basil
- 2 oz chocolate
- 2 oz butter

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Mix flour, butter cut in small pieces, sugar and almonds meal until it looks like sand.
Add one egg, knead well and form a ball.

- 8 oz flour
- 4 oz butter
- 3 oz powdered sugar
- 1 oz almonds meal
- 1 egg

« Do not overheat the lemon curd or it will curdle. »

2

Heat the oven to 350°, butter 6 individual tarts pans (high sides), roll the dough, place in the pans, poke little holes in the bottom. Cook for 15 minutes, set aside to cool on a rack.

3

Lemon curd: zest two lemons and juice them in a small saucepan. Add the sugar and the butter, bring to a simmer. Reduce the heat on slow and add the already whisked eggs. Stir constantly until it thickens. While still hot add the chopped basil.
Chocolate ganache: melt chocolate and butter in the microwave, let it set slightly.

- 2 eggs
- 2 lemons
- 2 oz butter
- 4 oz sugar
- Basil
- 2 oz chocolate
- 2 oz butter

4

Assembly: in the cooked shells add a layer of lemon curd, then a layer of ganache, decorate with a basil leaf.