



## Lemon Dream

Recipe by Joachim Habiger, Süss Deko Fellbach  
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

### Ingredients:

#### Konfierte Zwergorangen

- 200g Kumquats
- 15g Butter
- 15g Brauner Zucker
- 50g Zucker
- 25g Invertzucker
- 3g Maisstärke



### Instructions:

Boil the kumquats in water for 20 minutes. Cut open, remove the core and dice coarsely. Cook with the various sugars and butter for 2 minutes and thicken with the cornflour.

#### Lemon cream

- 50g Sugar
- 40g Lemon pulp
- 10g Verjus
- 1g Gelatine
- 1 Egg
- 75g Butter

### Instructions:

Heat the pulp, egg, and verjus. Allow to cool for a short while and dissolve the soft gelatine. When 35 °C add knobs of butter and mix together.

#### Weisse Tuilles

- 80g Fondant
- 30g Glukose
- 30g Weisse Kuvertüre
- etwas Zitronenabrieb

### Instructions:

Heat the fondant and glucose to 160 °C then allow to cool for a short while. Add the couverture and grated lemon and allow to cool further. Then mix to a smooth paste. Strain onto a silpat mat and allow to melt at 180 °C.





Final touches:

Dip the upper edges of the Elegance Tartelette in the tempered chocolate and allow to dry. Place the candied kumquats in the Tartelettes and cover with the lemon cream. Allow to cool, then garnish with raspberries, orange slices, the tiles and lemon thyme. Finally add 2 chocolate spaghetti.

