

TOWER OF LEMON CURD RASPBERRY COULIS TOPPED WITH SWEET MERINGUE BUDS



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- Sub Category Name
Food
Desserts

- Recipe Source Name
Real High Tea 2014/15 Volume 2



Used Teas



Lemon

Ingredients

TOWER OF LEMON CURD RASPBERRY COULIS TOPPED WITH SWEET MERINGUE BUDS

Raspberry Coulis

- 500g raspberries
- 1/3 cup castor sugar

Meringue

- 9 egg whites
- Lemon juice, few drops
- 500g castor sugar

Lemon Curd

- 50ml Dilmah Lemon Tea, strong brew, chilled
- 8 eggs
- 680g sugar
- 250ml lemon juice
- Zest of 4 lemons
- 340g butter

Methods and Directions

TOWER OF LEMON CURD RASPBERRY COULIS TOPPED WITH SWEET MERINGUE BUDS

Raspberry Coulis

- Place raspberries and sugar in a pot.
- Place pot on a medium heat and stir until raspberries are combined with the sugar and cook till it softens.
- Mash the raspberries into a purée and take off the heat.
- Strain or sieve the raspberry mix to get rid of the seeds.

Meringue

- Whip egg whites and lemon juice till soft peaks form and slowly add the sugar.
- Pipe the meringue onto a greased tray and bake at 120C till crisp.

Lemon Curd

- Mix all the ingredients in a bowl and transfer to a pot.
- Heat up slowly mixing all the time until you get a thick consistency



- Allow to cool.

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