

D, Lemon Meringue Tart With Berry Compot



Follow haccp standards and use clean sanitized equipment for all items.

Ingredients:				Produces:	1 Portion
				Scaled:	10 Portion
Production Qty.	Scaled Qty.	Unit	Item		Sub-Recipe?
40	400 G		Sweet Pastry, Roll out put in form and bake blind		Y
60	600 MI		Filling, Lemon Tart, Fill sweet pastry		Y
10	100 G		Lime,, Slice		
15	150 G		Apricot Glaze		
1	10 Ea		Egg, White (40 G), Whippe and decorate tart, burn		
0	0 G		Sugar, Caster		
40	400 G		D, Berry Compote		Y
20	200 MI		Whipped Cream		Y
15	150 G		Tuille Basic, Decoration		Y
1	10 Ea		Garnish, Icieng, coco powder		

Method: