



Lime pie



Dessert



40 min.



4



INGREDIENTS:

- 4 sand dough tartlets
- 100 gr or 3.5 oz wild lime marmalade BELBERRY
- 4 egg whites
- 5 cl or 1.7 fl oz Fresh Lime Vinegar BELBERRY
- 1 dl or 3.4 fl oz water
- 200 gr or 7 oz caster sugar
- Lime zest

PREPARATION & PRESENTATION:

- Arrange the lime marmalade on the tartelette.
- Make the meringue: Bring the water to boil with the sugar and cook for a while. Put the egg whites in your beater and let them beat until frothy. Now add the sugar syrup to the egg whites in a trickle and keep whisking well. Once all the sugar syrup has been added, pour in the Fresh Lime, turn the beater to maximum and whip up the egg whites until they are frothy.
- Put in a piping bag and spray nice tufts on the marmalade.
- Let caramelize with the 'burner' and finish with the lime zest.