

French meringue nest with a lemon curd heart

Servings 10 nests	Prep time : 20min	Cook time : 1h30	Resting time : 20min
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Ingredients

French meringue

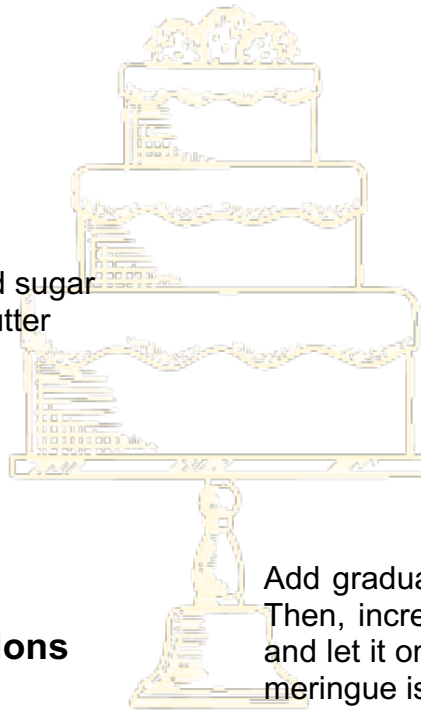
- **2 (≈70g)** egg whites
- **3/4 cup (140g)** of sugar
- **2/3 drops** of lemon juice

Lemon curd

- **2** egg yolks
- **1/4 cup (40g)** of granulated sugar
- **1 tbsp (15g)** of unsalted butter
- **1** lemon (zest + juice)
- **1 tsp** of cornflour

Decor

- Sugar eggs



Step by Step instructions

Add gradually the sugar in your eggs whites. Then, increase the speed of the stand mixer and let it on until the sugar is melted and your meringue is perfectly whipped.

French meringue

Step 1

Preheat your oven at 100°C (212°F)
Start by separating your egg whites & eggs yolks. Pour your egg whites in the bowl of your stand mixer, already prepared with the whisk tool. Add the drops of the lemon juice.

Place aside the egg yolks for the lemon curd recipe.

Step 2

Turn on your stand mixer and start to whisk slowly your egg whites. Then, increase step-by-step the speed until they start to create a foam.

Step 3

While your meringue is whipping, prepare your pastry bag with a star piping tip.

When your meringue is ready, pour it in your pastry bag and pipe it on a baking mat. For these cute nest, just pipe a full round level and then another circle on the top by letting the center empty to pour then your lemon curd.

Step 4

Place them in the oven for approximately 1h30. They should not brown, so it's really important to keep your oven really low. They are bake when you could detach them easily from the baking mat.

Let them cool completely before the set up.

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Lemon curd

Set up

Step 5

While your meringue are baking, it's the perfect time to prepare your lemon curd.

Place in a mixing bowl the sugar, the lemon zest and the lemon juice. Add the egg yolks and whisk quickly. Then, add the cornflour and whisk.

Pour everything in a saucepan and place it on medium heat. Stir continually until the mix thicken.

Step 6

Then, pour it back in a clean mixing bowl and add the butter. Stir until is well combine.

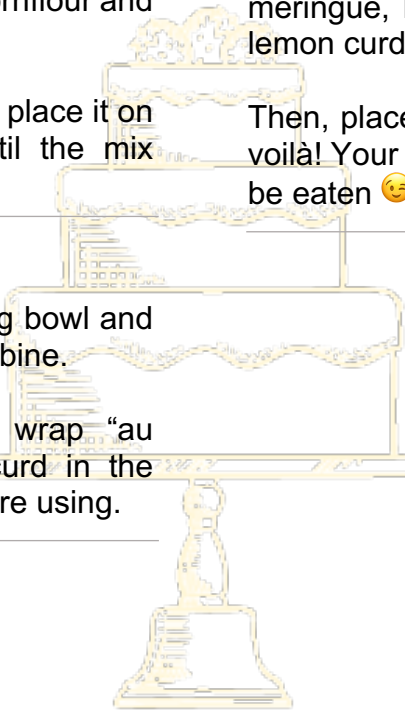
Place on the top some plastic wrap "au contact" and place your lemon curd in the fridge until it's completely cool before using.

Step 7

Once your meringue is cool as well as your lemon curd, take all your elements to make the set up.

As you create a space in the center of your meringue, like a little nest, pour inside some lemon curd.

Then, place on the top some sugar eggs and voilà! Your delicious Easter treats are ready to be eaten 😊



French Pastry Secrets
BY CHARLOTTE