

Lemon Meringue Cookie Cups

Portions

1

Ingredients

Safin CC Plain Mix SG	1000 g
Butter	300 g
Golden Syrup	60 g
Water	50 g
Deli Citron Hydro Free	40 g
(recipe) Italian Meringue	0 g

Working Method

Crumb together the cake mix, butter and syrup. Using a beater attachment on a planetary mixer. Then add the water to form a dough. Scale 40g balls and place in the bottom of a silicone muffin tray.

Once baked press down to form the cup shape and leave to cool in the muffin tray. When cool, push out of the silicone moulds and fill the cups with Deli Citron. Top with Italian Meringue and toast using a blowtorch.

🕒 20 ▶ Oven Type: Deck 🌡️ Top Temperature: 190 °C
🌡️ Bottom Temperature: 190 °C 🚪 Closed 💧 2.5% Water loss