

Vegan Tartelettes au Citron

170—190 Min

Ingredients 8 Portions

= Kotányi Produkte

For the Dough

150 g	Wheat flour, smooth
50 g	Almonds, ground
140 g	Margarine, vegan
50 g	Powdered sugar
20 g	Bourbon Vanilla Sugar
0.5 tsp.	Cardamom, Ground

For the Lemon Cream

3 pcs.	Lemons, juiced
1 pc.	Lime, juiced
250 g	Coconut milk (60% coconut)
125 g	Coconut yoghurt, natural
140 g	Granulated sugar
40 g	Cornstarch
0.5 tsp.	Turmeric, Ground

For the Vegan Meringue

130 g	Aquafaba (water from a can of chickpeas 350 g)
80 g	Powdered sugar
	Lemon balm (optional)

Preparation

1. Grease 8 tartlet molds (ø á 8 cm) with margarine. Put the aquafaba for the vegan meringue in a medium-sized saucepan and simmer over medium heat for about 5 minutes to reduce it to half of the original amount and allow to cool.
2. Knead the ingredients for the shortcrust pastry with the dough hook in the food processor until a smooth dough is formed, chill for 30 minutes. Preheat the oven to 160 °C (top/bottom heat).
3. Divide the dough into eighths and press into the prepared molds. Pierce the dough several times with a fork and blind bake on a grid on the middle rack for approx. 30 minutes.
4. For the lemon cream, combine the 175 ml of citrus juice with 100 ml coconut milk, the natural coconut yogurt and sugar in a saucepan and bring to a boil. Mix the starch with the turmeric and combine it with the remaining coconut milk, stir until smooth. Pour the starch mixture into the hot liquid and continue to heat while stirring until a pudding-like consistency is reached.
5. Divide the still hot cream between the molds and refrigerate for at least 1 hour.
6. Before serving, whip the aquafaba for about 6 minutes until creamy and fold in the sifted powdered sugar.
7. Spread the vegan meringue as you like on the tartlets. Flame with a Bunsen burner and decorate with the lemon balm.

HINT: If you don't have a Bunsen burner, you can also brown the vegan meringue on the top rack of the oven with the grill function.