



CHATEAU SAINT-MARTIN & SPA
COTE D'AZUR - VENICE - FRENCH RIVIERA

Lemon Meringue Tart - L'Oliveraie

SWEET PASTRY

500g strong white flour
185g icing sugar
60g ground almonds
2g salt
1 vanilla pod
300g butter
113g egg

Cream together the butter, icing sugar, ground almonds, salt and vanilla. Once the mixture is nice and smooth, gradually stir in the eggs, followed by the flour, taking care not to over mix. Roll out to a thickness of 1.5 mm ready to line the tart cases.

ALMOND CREAM

250g butter
250g sugar
250g ground almonds
250g egg
50g flour
1 vanilla pod

Cream together the butter, sugar, vanilla and ground almonds. Add the eggs one by one, followed by the flour.

LEMON CREAM

100g lime juice
100g lemon juice

125g sugar
150g butter
1g gelatin
200ml egg

Beat all the ingredients together until pale and fluffy then cook over a bain marie or a gentle heat until the mixture begins to simmer. Add the softened gelatin. Next, add the butter at 40°C and mix well.

ITALIAN MERINGUE

100g egg whites
200g sugar
50g water
1 lime, zest only

Make a sugar syrup and heat to 121°C. When the syrup is boiling, whisk up the egg whites. Continue whisking at a slow speed whilst gradually pouring the sugar syrup onto the egg whites. Add the lime zest and continue whisking at moderate speed until the mixture has cooled.

DRESSING

Line the tart cases with the pastry and bake for 10 minutes at 165°C. Using a piping bag, fill each tart case to one third full with almond cream and return to the oven for a further 8 minutes. Once cool, fill the tarts with the lemon cream and top with the Italian meringue. Garnish with a sprinkling of dried marigold petals.

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CHATEAU SAINT-MARTIN & SPA
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Le Chocolat - Le Saint-Martin restaurant

MILKY CHOCOLATE SIPHON

75g Kidava 50% chocolate

22cl cream

3cl semi-skimmed milk

Bring the milk and cream to the boil and pour over the chocolate, whisking vigorously. Pour into the siphon and inject gas once. Set aside in the fridge.

DECONSTRUCTED CRUMBLE

30g butter

30g ground hazelnuts

30g sugar

30g flour

60g cocoa butter

5g mixed spice

20g maple syrup

Using the flat beater attachment, mix the first four ingredients into a crumbly dough. Bake on a silicon mat at 165°C. Melt together the cocoa butter, maple syrup and spices, and coat the crumble in the mixture. Set aside in the fridge.

SALTED BUTTER CARAMEL

80g sugar

10cl cream

40g lightly salted butter

Make a dry caramel then deglaze with the hot cream.

Dice the lightly salted butter and add to the caramel. Stir well and set aside in the fridge.

CHOCOLATE GARNISH

100g Caraïbe 66% chocolate

Temper the chocolate and spread thinly over an acetate sheet. Once the chocolate has set, break into irregular shards.

DRESSING

Lightly sprinkle crumble over the base of the plate.

Add the salted butter caramel in the centre, then use the siphon to cover everything with milky chocolate mousse. Arrange shards of chocolate on top of the mousse.

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