



CLONAKILTY

LEMON MOUSSE AND SHORTBREAD TART





Lemon Mousse and Shortbread Tart

Recipe by Chef Kevin Dundon

Ingredients

- 50g caster sugar, plus extra to sprinkle
- 200g plain flour
- 100g butter, softened
- 1 tsp lemon thyme – optional
- 1 tsp Irish Sea Salt flakes
- 2 pots Irish Yogurts Clonakilty Gourmet Lemon Sicilian Yogurts
- 250ml cream, whipped
- 400g Raspberries
- 100g Mini Meringues

Directions

- Preheat the oven to 160°C. Line a 20cm tart tin with parchment paper.
- In a bowl, combine the butter and sugar, and flour with some lemon thyme.
- Gently push the dough in the tart base tin evenly. Sprinkle with caster sugar, salt flakes and extra lemon thyme if desired, and chill in the fridge for 10 minutes
- Bake in the oven for 15-20 minutes, or until pale golden-brown. Remove from the oven and set aside to cool on a wire rack.
- Once cooled, prepare the mousse, in a bowl, combine the Lemon Yogurts with the cream until smooth. Taste to check the flavour and add extra lemon yogurt if desired. Spoon the mixture over the shortbread
- Scatter the fresh raspberries and sprinkle with the mini meringues and extra lemon thyme if desired.