## Shopping list

- 1 pack of TAGO Oatmeal Cookies
- 3 packs of TAGO Wafer rolls
- 300 g of butter
- 2 lemons: juice and zest
- 2 oranges: juice and zest
- 4 eggs
- 4 yolks
- 600 g of fine sugar
- 100 ml of water
- 5 egg whites

## Lemon Curd with Italian meringue

- Chop TAGO Oatmeal Cookies into little pieces.
- In a pot, melt 100 g of butter. Next, put the melted butter into the bowl with chopped cookies. Mix thoroughly.
- Put cookies with butter into the cake pan and even out. Put aside to cool down for 15 minutes.
- Put the pot on a stove, pour some water and make it boil so that the steam comes off. At the top of the pot, put a metal bowl. Note: it should not touch the water. To the bowl add lemon and orange juice and zest. Next, add the rest of the butter, 200 g of fine sugar, 4 eggs and 4 yolks. Stir it constantly for approx. 15-20 minutes until the dough is as thick as custard. Control the temperature so it is not too high. Remember to stir constantly.
- Put the prepared Lemon Curd cream into fridge to cool down.
- Fill walls of the cake pan with TAGO Wafer Rolls. If they do not stick to the bottom, you can dip them in cream and "stick" to the walls. Now, add cold cream to the cake pan. Refrigerate whole cake.
- Pour 100 ml of water into the pot and add the rest of sugar. Wait until sugar reaches 100°C. Do not stir! When the syrup reaches the said temperature, put 5 egg whites with a pinch of salt into the mixing bowl. Start to whip the eggs until stiff.
- When the syrup reaches 120°C, start adding it slowly to the whipped eggs. Whip for another 10-15 minutes until the meringue is cold.
- Put meringue into the cake pan. You can shape it irregularly with a spoon. Next, burn the meringue with a burner so that it gets a beautiful brown colour.
- Bon appétit!

## TAGO products used in the recipe

Oat Cookies with sesame

Wafer rolls cocoa

Wafer rolls coconut

Wafer rolls peanut

Wafer rolls vanilla