



## **Gaëlle Touchard, Pastry Chef at Narcisse Bistro + Bar à vin**

### **Her background:**

Born in a small village in Alsace, France, I discovered my love for food and pastry while doing my general studies and working at a small traditional French brasserie. Following my training in food and hotel business, I had the opportunity to be a cook in Monaco and on the French Riviera. . Carried by my passion for travels and for my canadian boyfriend, I finally crossed the ocean to settle in Montreal.

### **Her Lemon pie**

#### **Dough**

250 gr flour, 150 gr melted butter, 95 gr sugar, 1 egg yolk, pinch of salt  
30 gr ground almonds, a hint of liquid vanilla

#### **Lemon curd**

250 gr butter  
4 eggs  
260 gr sugar  
200 gr lemon juice

#### **Lemon coulis (decoration)**

2 lemons  
50 gr sugar  
2 eggs  
Lime zest

#### **Paste**

Combine butter, sugar, almonds, salt in a bowl and obtain a smooth mix. Add the egg, vanilla and flour and shape into a ball. Rest for an hour in the fridge. Roll out your pastry and place in a buttered mold. Bake in the oven for 8 minutes (375°F). Cool down.

#### **Lemon curd**

In a bowl, whisk together the sugar and eggs until almost white. Bring the lemon juice to a boil . Pour on the sugar and eggs.

Transfer into a pan and bring to a boil, mixing all along. Pour into a cold recipient and then add the cold butter in small pieces. Once blended, pour on your pastry. Rest to cool for at least an hour.

#### **Lemon coulis**

Heat the lemon juice. Whisk together the eggs yolks and sugar until white. Add the lemon juice. Bring to a boil (1 to 2 minutes) and then add the lime zest.

# **NARCISSE**

## **BISTRO + BAR À VIN**

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