

WHAT'S COOKING AROUNDTOWN

# Chef brings his delectable French pastry to the desert



sue rappaport

**Name:** Aimeric Davy

**Home:** Palm Desert, originally from Pyrenees Mountains, France

**Occupation:** Pastry chef at French Corner Café, 72423 Highway 111, in Palm Desert, (760) 568-5362.

[www.frenchcornercafe.com](http://www.frenchcornercafe.com)

**Favorite ingredient:** Chocolate, preferably Valhrona and Cacao Barry.

**How he got started:** As a teenager, he attended a vocational pastry school that was affiliated with a famous local pastry shop. The program divided time between classes at school and working as a pastry chef in the shop. Two and a half years ago, he moved to the desert to join his brother, Marc (of French Corner Café).

**Most memorable culinary experience:** He trained with master French pastry chef Pierre Hermé in Paris and learned how to prepare his unique macaron recipe. Currently, Aimeric creates 15 varieties daily for French Corner Café and loves to tempt the taste buds with unusual flavor combinations.

**Proudest balking accomplishment:** He enjoys seeing the customers gaze at the pastries with admiring eyes. "The beauty of the pastry is as important as the taste."

**Interesting tidbit:** While working in Brittany, he trained with David Capi, one of the winners of the prestigious 2007 Meilleurs Ouvriers de France competition.

**Customers' favorites:** Macarons, almond croissants and chocolate orange crème brûlée



SUE RAPPAPORT SPECIAL TO THE DESERT SUN

Aimeric Davy with his Lemon Meringue Tarts.

mousse.

**Restaurant preferences:** Chez Pierre, Palmie and Bellini, all in Palm Desert.

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## Lemon Meringue Tart

Makes 10

For lemon filling:  
Juice of 4 fresh lemons plus peels  
10½ ounces sugar  
8 ounces unsalted butter  
8 eggs, whisked  
Individual pre-baked tart shells

For meringue:  
7 ounces sugar  
1.75 ounces (about ¼ cup) water  
2.7 ounces egg whites (about 3 egg whites)

**Instructions:** To make lemon filling, bring lemon juice with peels, sugar and butter to a boil. Discard lemon

peels. Pour a little of the mixture into the eggs; mix. Then pour entire egg mixture into the pan and bring to a boil. Lower flame, beat constantly so it will not burn until it slightly thickens. Pour the filling into pre-baked individual crusts; bake at 325 degrees for 15 to 20 minutes. Remove from oven and cool, refrigerate at least one hour.

To make meringue, in a pot bring the sugar and water to a light boil. Stir occasionally and make sure the sugar dissolves.

Whip egg whites until firm. Pour warm sugar syrup into egg whites and beat in an electric mixer until it has completely cooled off. Spread over the top of the lemon filling. Bake for 5 minutes at 350 degrees until it browns.

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