

Lemon Tart

Serves 12 to 16

Ingredients

Filling

4 lemons
375g caster sugar
6 eggs
300ml pure cream
1 egg, lightly beaten
Icing sugar, to serve

Pastry

250g plain flour
70g icing sugar
70g caster sugar
120g chilled unsalted butter, chopped into small cubes
3 egg yolks
20ml thickened cream



Method

1. To make the pastry, combine the flour, icing sugar and caster sugar in a food processor, then add the butter and pulse until the mixture resembles breadcrumbs. Add the egg yolks and cream and process until it forms a ball. Form the pastry into a disc, wrap in plastic wrap and refrigerate for 1 hour.
2. Roll the dough out on a floured surface to 5mm thick. Gently place into floured 28cm round tart tin with a removable base, allowing the extra pastry to overhang the edges. Preheat the oven to 180°C.
3. Line the pastry with baking paper, fill with rice and blind bake for 20 minutes. Remove the paper and rice, brush with beaten egg and bake for a further 5 minutes until golden brown.
4. Remove the tart case from the oven and reduce the temperature to 150°C. Use a sharp knife to trim around the edges and remove excess pastry.
5. To make the filling, juice the lemons and strain the juice; you should have 250ml. Whiz the juice and sugar in a blender. Add the eggs and combine until the sugar has dissolved. Add the cream and mix well.
6. Pour the mixture into a tart shell and bake for 35 minutes or until the filling is just set.
7. Let cool to room temperature and dust with icing sugar to serve. If you want to be fancy, sprinkle the top with extra sugar and take to it with a blow torch.