

Tarte au Citron



This is one of those classic desserts equally at home in local bakeries or fine dining restaurants. This is my version of the recipe served by Marco Pierre White at his famous restaurant, Harveys.

Ingredients [serves 4]

For the filling

- 270ml lemon juice
- zest of 1 lemon finely chopped
- 270g caster sugar
- 7 eggs
- 225ml double cream

For the pastry

- 500g plain flour
- 175g icing sugar
- 250g unsalted butter, at room temperature, plus extra for greasing
- grated zest of 1 lemon, finely chopped
- 1 1/2 eggs, beaten, plus extra to egg wash the pastry

To serve

- Icing sugar, to glaze
- Mint sprigs
- Creme fraiche

Method

1. For the filling, heat all but 100g of the sugar, the lemon juice and zest until completely dissolved. Take off the heat and allow to cool slightly.
2. Whisk the eggs and remaining sugar until pale. Stir in the cooked lemon and cream, then put aside for the flavours to infuse. Pre-heat the oven to 180°C.
3. Rub together the lemon zest, icing sugar, flour and butter. Add the eggs and knead until smooth, being careful not to overwork the dough. Wrap in cling film and refrigerate for 30 mins.
4. Roll out the pastry and line a buttered 20cm loose bottom tin. Prick all over with a fork and refrigerate for a further 30 mins.
5. Line the pastry case with greaseproof paper and fill with coins to prevent rising. Make sure the sides as well as the bottom are covered and bake for 10 mins.
6. Remove the coins, trim off any excess pastry, and return to the oven for a further 10 mins.
7. Finally, brush the case with egg wash and cook for 5 more minutes to seal. Remove and reduce the heat to 120C.
8. Warm the filling slightly in a pan, being careful not to scramble the eggs. This will reduce the baking time significantly.
9. Carefully fill the pastry case with the warm filling and bake for 30 mins. Cool the tart on a wire rack.
10. Dust with icing sugar and glaze using a blow torch.
11. Serve with crème fraiche and sprigs of mint.