

Lemon tart



By
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Ingredients

- 2 lemons, zested, juiced
- 115 g unsalted butter, melted, cooled
- 3 eggs
- 150 g ($\frac{2}{3}$ cup) caster sugar
- 35 g ($\frac{1}{4}$ cup) plain flour, sifted
- 1 tbs cornflour, sifted
- pure icing sugar, to dust
- segmented citrus fruit and mint leaves, to decorate

Sour cream pastry

- 100 g cold unsalted butter, chopped
- 150 g (1 cup) plain flour, plus extra, to dust
- 70 g sour cream

Cook's notes

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are

fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55-60 g, unless specified.

Instructions

For this deliciously tangy tart, you will need a 24 cm tart pan with removable base.

Drink match 2009 Glenguin The Sticky Botrytised Semillon, Hunter Valley, NSW (\$25)

To make pastry, place butter and flour in a food processor and pulse until mixture resembles breadcrumbs. Add sour cream and continue to pulse until mixture just starts to come together. Shape into a disc, wrap in plastic wrap and refrigerate for 30 minutes.

Preheat oven to 200°C. Roll out pastry on a lightly floured work surface until 3 mm-thick. Use to line tart pan, leaving plenty overhanging as pastry will shrink when baked. Refrigerate for 30 minutes. Prick all over using a fork, cover with baking paper and fill with dried beans or rice. Bake for 10 minutes, remove beans and paper, then bake for a further 10 minutes or until pastry is light golden and dry to touch. Remove from oven and set aside to cool for 10 minutes.

Meanwhile, to make filling, place lemon zest and juice, butter, eggs, sugar, flour and cornflour in a bowl and whisk until smooth.

Reduce oven to 180°C. Pour filling into shell and bake for 20 minutes or until centre is just set. Cool for 10 minutes. Remove from pan.

Dust tart with icing sugar and decorate with fruit segments and mint. Serve warm or cold.

Photography John Laurie

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