

FRENCH LEMON TART

French Pastry Dough for One 9-Inch (23 cm) Tart Shell:

90 g (3 ounces) unsalted butter, cut into pieces

1 tablespoon vegetable oil

3 tablespoons water

1 tablespoon sugar

$\frac{1}{8}$ teaspoon salt

150 g (5 ounces or 1 slightly-rounded cup) flour

1. Preheat the oven to 410° F (220° C).
2. In a medium-sized oven-proof bowl, combine the butter, oil, water, sugar, and salt.
3. Place the bowl in the oven for 15 minutes, until the butter is bubbling and starts to brown just around the edges.
4. Carefully remove the bowl from oven; dump in the flour and stir it in quickly, until it comes together and forms a ball that pulls away from the sides of the bowl.
5. Transfer the dough to a 9-inch (23 cm) tart mold with a removable bottom and spread it a bit with a spatula.
6. Once the dough is cool enough to handle, pat it into the shell with the heel of your hand, and use your fingers or a fork to press it up the sides of the tart mold. Reserve a small piece of dough, about the size of a raspberry, for patching any cracks.
7. Prick the dough all over with the tines of a fork about ten times, then bake the tart shell in the oven for 15 minutes, or until the dough is golden brown.
8. Remove from the oven and if there are any sizable cracks, use the reserved dough to fill in and patch them by pinching off a small amount of the reserved dough, rolling it gently between your fingers to soften it, then wedging it into the cracks, smoothing it gently with your finger.
9. Let the shell cool before filling.

Lemon Tart Filling:

½ cup (125 ml) freshly-squeezed lemon juice

grated zest of one lemon

½ cup (100 g) sugar

6 tablespoons (85 g) butter, salted or unsalted, cut into bits

2 large eggs

2 large egg yolks

1. Preheat the oven to 350° F (180° C.)
2. In a small bowl, beat together the eggs and the yolks.
3. In a medium-sized non-reactive saucepan, heat the lemon juice, zest, sugar, and butter.
4. When the butter is melted, whisk some of the warm lemon mixture into the eggs, stirring constantly, to warm them. Scrape the warmed eggs back into the saucepan and cook over low heat, stirring constantly, until the mixture thickens and almost begins to bubble around the edges.
5. Pour the lemon curd through a strainer directly into the pre-baked tart shell, scraping with a rubber spatula to press it through the strainer.
6. Smooth the top of the tart and pop it in the oven for five minutes, just to set the curd.
7. Remove from the oven and let cool before slicing and serving.

Notes:

1. This makes a modest but very tasty lemony layer. If you want more filling, double the filling recipe; any filling you don't use can be spread on toast, biscuits, or scones.
2. You can substitute fresh lime juice for the lemon.
3. If you use Meyer lemons, reduce sugar to ⅓ cup (65g).

