

Tarte au Citron Nézard

<http://userealbutter.com/2010/02/01/lemon-tart-recipe/>

from *Classic Home Desserts* by Richard Sax

tart dough

1 1/2 cups flour (if you double recipe, use 2 1/2 cups flour)

2 tbsps sugar

pinch salt

1/2 cup unsalted butter, cold and cut into pieces

3 tbsps ice water or cold orange juice (i used more than double this amount)

Sift the flour, sugar, and salt together in a large bowl. Use a pastry cutter to cut the butter into the mixture until it resembles coarse, crumbly meal. Sprinkle the liquid over the flour mixture and toss with a fork until just moistened. I actually used twice as much liquid as was called for because it would crumble apart like sand otherwise. Press the pastry together into a flattened disc and wrap in plastic and chill for at least an hour (I chilled overnight).

lemon curd filling

2 lemons, juice of

6 large eggs

1 scant cup sugar

10 tbsps unsalted butter, cut into pieces

3 lemons, grated zest of

3 tbsps apricot preserves or orange marmalade

paper thin lemon slices

Whisk the lemon juice, eggs, and sugar together in the top of a double boiler or heatproof bowl until blended. Add the butter to the egg-lemon mix and set over simmering water. Whisk constantly over simmering water for about 8 minutes (if you double the recipe, it takes about 20 minutes) or until the mixture becomes thick and smooth. Be sure to scrape the bottom because you don't want the egg to cook/curdle (that makes curd kinda nasty). Remove from heat and pass the curd through a strainer into a bowl. Whisk in the lemon zest. If you don't use the curd right away, lay plastic wrap directly on the surface of the curd to prevent a skin from forming and refrigerate it.

Assemble and bake the tart: Roll the chilled pastry dough out on a lightly floured work surface. Shoot for a thin dough that is circular and larger than your tart pan by an inch-margin. Gently and loosely roll your dough onto your rolling pin then unroll it without stretching the pastry over your 9-inch or 10-inch tart pan (you want a removable bottom on this pan). Trim off the excess dough leaving about a 3/4-inch overhang (oops, I didn't do this but I dare say it's a good idea since there is shrinkage) and carefully press the dough into the sides of the pan. The dough should form a smooth and high border along the edges. Chill the tart shell and preheat the oven to 400°F. Make sure the rack is in the center of the oven. Line the tart shell with lightly buttered foil (butter-side down) and

fill the foil with dried beans or pie weights. Set the pan on a heavy baking sheet and bake until the edges are set (about 8-10 minutes). Carefully remove the foil and weights from the tart and prick the dough with a fork in several places. Return the tart shell to the oven and bake until pale gold, about 8 more minutes. Cool slightly. Leave the oven on.

Pour the custard into the tart shell (don't let it overflow or it burns and turns a dark brown color). Bake the tart for about 30 minutes or until the filling is set and lightly golden (don't let it brown, it's prettier). Let cool to room temperature for about 1-2 hours. Strain the preserves over the surface of the tart. I had to heat mine up so it would spread easily. Brush it over the surface of the tart taking care not to tear the custard. Place lemon slices in the center of the tart and brush the slices with preserves (I skipped that part). Remove the tart from the pan and serve at room temperature.