

Caramelised lemon tart

Recipe language: **English (en)**Food category: **Pastry**Cuisine: **Other**Portions: **8**

Program steps

1	Hot air	100 %	Termination by time	00:15 hh:mm	160 °C	+ 70 %	
2	Hot air	100 %	Termination by time	00:10 hh:mm	160 °C	+ 100 %	
3	Hot air	100 %	Termination by time	00:20 hh:mm	120 °C	+ 50 %	

Ingredients

Flour	500	g
Icing sugar	175	g
Soft butter	250	g
Zest of lemon	1	pcs
Eggs	10	pcs
Double cream	375	ml
Caster sugar	180	g
Lemon juice	4	pcs

Directions

First make tart base using flour, icing sugar, butter, lemon zest and 1 egg. Knead together until smooth and thick dough. Let it rest for half hour wrapped in cling film. Roll on a flour dusted surface to about 1cm thickness. Transfer it on your tart mould leaving overlapping edges intact and blind bake for 15 minutes at 160°C. Remove baking beans if using and bake for another 10 minutes at 160°C. Remove from the oven and let cool down in a room temperature. Cut the excess edges off In the meantime mix eggs with sugar avoiding incorporating too much air. Add cream and lemon juice. Fill tart base with lemon mixture and carefully put back in the oven and bake at 120°C for about 20 mins. depending on the depth of the filling. Keep checking the centre if wobbly. If it overcooks it might have cracks afterwards. Cool down in room temperature before putting in fridge. Cut into portions, dust with sugar and using blow torch caramelize top of the tart before serving. Best served with chantilly cream and raspberries.

Recommended accessories



Vision Pan