

DESSERTS

LEMON TART

Ingredients (For 6 people)

- 1 mould with a diameter of 26-28 cm
- 1 shortcrust pastry (or short pastry)
- 3 eggs
- 150 g caster sugar
- 3 lemons
- 75 g melted butter
- For the meringue (optional):
- 3 egg whites
- 1 pinch of salt
- 100 g icing sugar

Preparation:

Combine the whole eggs and the sugar in a bowl. Zest and press the 3 lemons. Add the zests and juice to the egg-and-sugar mixture, then add the melted butter. Line a tart pan with the dough, prick with a fork, and pour the mixture into it.

Cook for 40 min at 180°C (thermostat 6). The tart is ready when the top begins to caramelize. Chill to serve cold.

If you wish to add a meringue, add the mixture just before the end of the baking time. To do so, beat three egg whites to firm peaks with a pinch of salt, then gradually add the 100g of icing sugar.

When the tart is fully baked, spread the meringue across the top with broad strokes (overlapping slightly, since the meringue will slightly retract when cooking) and prick with a fork. Return to the oven at 150°C and monitor the baking process. The meringue will brown suddenly. It takes approximately 10-15 minutes.

