

# Amazingly Zingy Lemon Tart.

Preparation Time; 15 minutes plus 1hr chilling for pastry  
Cooking Time; 1hr  
Serves 8

## Ingredients:

### For the filling;

5 Eggs  
140g Caster sugar  
150ml Double cream  
85ml Lemon juice (2-3 lemons)  
15ml Orange Juice (1 orange)  
2 Tbsp lemon zest  
Zest of 1 orange

### Method;

#### Pastry:

1. Combine the flour and butter together until resembling fine breadcrumbs. This can be done by hand or in a food processor.
2. Add the sugar and egg yolk and just enough water to create a firm dough. Do not add too much water as this will cause the pastry case to shrink as it bakes.
3. Create a flattened round with the pastry then wrap the dough in cling film and chill in the fridge for 30-45 mins.
4. Roll out the pastry on a lightly floured surface to 2-3mm thickness. Carefully lift into a 23cm pie tin. Press the bottom and sides around the tin and gently trim off any excess pastry. Using a fork prick a few holes in the bottom of the pastry base then pop back in the fridge for 20 mins.
5. Place a baking tray in the oven and pre-heat the oven to 200°C.
6. Line the pastry case with baking parchment, fill with ceramic-beans and place it on to the hot baking-sheet. Bake for 20 minutes.
7. Remove from the oven and carefully lift out the baking parchment and beans then return the pastry case to the oven for approx. 5 minutes or until the centre of the pastry is dry then set aside.

#### Filling:

1. Reduce the temperature in the oven to 140C.
2. Break the eggs (plus extra egg yolk) into a bowl and add caster sugar.
3. Add the lemon and orange zest followed by the orange and lemon juice.
4. Mix thoroughly using a whisk then gently stir in the cream.
5. Pour the lemon mixture into the baked pastry shell and slide carefully into the oven to bake for a further 30-35 minutes until the filling is lightly set.
6. Leave to cool before removing from the tin.

#### Author Tips;

Keep a little bit of pastry aside and if necessary use this to repair any holes in the pastry before adding the lemon mixture.

