

RECIPE

Meyer Lemon Tart



Makes **one tart**

Ingredients

- 1 prebaked shallow pâte sucrée tart shell, either 9" round or 14"x4.5" rectangular
- 4 eggs, at room temperature
- 200 g (1 cup) sugar
- 1 tbsp Meyer lemon zest
- 5 tbsp Meyer lemon juice
- 2 tbsp conventional lemon juice
- ½ cup plus 1 tbsp heavy cream
- pinch of salt

Preparation

1. Preheat the oven to 325°.
2. Place the empty tart shell on a baking sheet. Use foil to create a cover for the crust edges of the tart (but not the center), to keep them from browning too much in the oven.
3. Whisk the four eggs thoroughly in a medium saucepan.
4. Add the sugar, zest, both lemon juices, cream, and salt to the saucepan, and whisk together.
5. Cook over medium heat, stirring constantly to prevent scorching, until the custard is slightly thickened, about 10-15 minutes. Don't let the custard bubble or it will curdle; keep the heat on the low side of medium. You'll know it's done when the custard clings evenly to the back of the spoon, and when wiping a finger across the back of the spoon leaves a clean trail.
6. Strain the custard through a fine mesh sieve into a clean bowl, to remove the tiny bits of egg solids and zest.
7. Pour the custard into the tart shell and smooth the surface. Put the foil cover in place if it isn't already.
8. Bake for 25 to 35 minutes or until just set. Check to see if it's ready by gently jostling the baking sheet: the edges should be set, but the center should move a little bit, like Jell-O.

9. Cool the pan on a wire rack, then move the pan to the refrigerator to set for at least two more hours. Be careful moving the tart pan! Remember to hold it so you aren't pushing upward on the removable bottom.
10. Before serving, remove the tart entirely from the pan, and move it to a serving platter.
11. Keep the tart in the refrigerator for up to 5 days.

Notes

- You can make the custard in advance and store it in the fridge for up to 5 days. Cover the custard with plastic wrap pressed right to the surface of the custard, to prevent a skin from forming. Let it come closer back to room temperature before you fill the tart shell.
- If you only have conventional lemons, drop the total amount of lemon juice to 6 tbsp.

Based on the recipe Tarte au Citron from the Pascal Rigo book, *The American Boulangerie*.