

Lemon Tart - Dan Lepard



Serves 6

**Prep 10 mins
+ 1h chill time**

Cooking 50 mins

Challenge

Ingredients

75g strong white flour
1½ tbsp (25g) cornflour
50g unsalted butter, softened
1 egg yolk
2 tsp cold water

For the filling

4 large eggs
200g caster sugar
200ml lemon juice (about 3 large lemons)
Zest of 3 lemons
125g double cream or crème fraîche

1. Heat the oven to 150C (fan assisted)/300F/gas mark 2. Sift the flours and rub the butter through evenly. Beat the yolk with the water, add to the bowl and work to a dough. Wrap and chill for 30 minutes, roll out thinly, then use it to line an 18cm tart case. Press non-stick parchment against the pastry sides and bottom, weigh it down with baking beans, bake for 30 minutes, then carefully remove the paper and bake until the base turns crisp golden brown (pale is a crime)
2. Whisk the filling ingredients, leave for 30 minutes, then skim off any froth. Heat the filling in a pan over a low heat until very warm but not thickened, stirring constantly with a wooden spoon, then strain into a jug.
3. Remove the pastry from the oven; use leftover raw pastry to fill any holes or cracks. Pour in the filling and bake on a tray for 15-20 minutes until barely set (it will cook as it cools). Serve cold with a dusting of icing sugar.