

Tarte au Citron



Serves 6

Prep 10 mins

Cooking 1h

Easy

Ingredients

225g flour

115g + 1 tsp unsalted butter, softened to room temperature

90 - 100g ground almonds

225g sugar

juice of 5 - 6 lemons

zest of 1 lemon

zest of 1 orange

2 heaped tbsp breadcrumbs

1. Preheat the oven to 200C/ 180C Fan/ Gas 6.
2. Sift the flour into a bowl. Beat the eggs lightly in another bowl, then stir in flour with a fork. Stir in the butter, continuing to mix with a fork until a crumbly mixture is formed. Turn the dough onto a floured surface and knead several times.
3. Lightly grease a 20cm pie tin with the remaining butter, then press the dough into the tin. Trim the edges, then roll out the leftover dough and cut it into several long, thin strips to garnish the tart.
4. Put the ground almonds into a large bowl. Stir the sugar into the lemon juice, dissolving it well, then mix in the ground almonds and lemon and orange zest. Stir in the breadcrumbs and mix thoroughly.
5. Line the tart shell with greaseproof paper and fill with dried beans or baking beans. Bake for 15 mins. Remove the greaseproof paper, allow to cool, then pour in the lemon juice mixture. Crisscross the remaining dough pieces on top. Reduce the heat to 160C/ 140C fan/ Gas 4 and bake for 45 - 55 mins.