

Lemon Tart

Torta di Limone

A base of ground almonds add an interesting element to the silky custard that fills this lemon tart. The tangy citrus flavor is mellowed by the sweet pastry crust.

Ingredients:

Crust

- 9 tablespoons (4 1/2 oz. /120 g) unsalted butter at room temperature, plus extra for the pan
- 3/4 cup (150 g) granulated sugar
- 2 large egg yolks
- 1 tablespoon lemon zest
- 2 cups (250 g) all-purpose flour, plus extra as needed
- 1/2 cup (55 g) ground blanched almonds

Lemon cream

- 8 tablespoons (4 oz. / 115 g) unsalted butter
- 5 large eggs
- 1 cup (200 g) granulated sugar
- 1 1/2 tablespoons lemon zest
- 1 cup (8 fl. oz. / 240 ml) lemon juice

Make the crust: In an electric mixer fitted with the paddle attachment, cream together the butter and sugar. Add the egg yolks and lemon zest and mix until incorporated. Add the flour and mix until all ingredients are well combined.

Heat the oven to 325°F (170°C). With lightly floured hands, spread the dough into a buttered 12-inch tart pan. Prick the dough all over with the tines of a fork and sprinkle with the almond crumbs. Line the dough with parchment paper and fill with pie weights or dried beans. Bake until the edges are just beginning to turn golden brown, about 15 minutes. Take out of the oven; remove the parchment paper and weights. Cool tart shell completely on a wire rack.

Prepare the filling: In a small saucepan, melt the butter over medium heat. Remove from heat and let cool slightly.

In a blender, combine the eggs, sugar, melted butter, lemon zest and lemon juice. Blend until smooth and frothy, about 3 minutes. Pour over the crust and bake in the oven for about 40 minutes, or until the filling is set and the crust is a deep golden brown. Cool completely on a wire rack.

Yields 1 12-inch tart