

the french tarte

the sweet taste of france

TARTES AUX CITRON/ LEMON TARTS

These are two of my favorite lemon tarts and, believe me, there are many, many versions out there.

For either of these *tartes* have a blind baked crust of choice ready to go. I use either a classic *pâte brisée* or *pâte sucrée*.

The first is based on Jacques Genin's famous *tarte aux citron* and is good for one nine inch *tarte*.

- 180 ml / 3/4 cup of freshly squeezed lemon juice (or lemon and lime mix)
- zest of 4 lemons (or 2 lemons and 2 limes)
- 3 large eggs
- 170 g / 3/4 cup + 4 teaspoons granulated sugar
- 200 g / 7 ounces / 14 tablespoons unsalted butter, cubed and soft

1. Heat the oven to 300°F.
2. In a medium saucepan blend juice, zest, eggs and sugar; whisking constantly, cook to 165°F (75°C).
3. Remove from the heat and blend in the butter with an immersion blender until smooth.
4. Pour the mixture into the blind baked crust and bake about 10 minutes until set - there should be a bit of jiggle in the center.
5. Cool at room temperature then chill in the fridge.

As is true with most *tartes*, it is best eaten within 24 hours but will keep covered in the fridge for 2-3 days.

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The second *tarte* is based on a François Payard recipe. It's similar to Genin's, is whisked over a *bain marie* and the butter (half the weight of Genin's) added at the beginning with the other ingredients. Good for one 8-9" *tarte*.

- 180 ml / 3/4 cup freshly squeezed lemon juice
- zest of 3-4 lemons
- 4 eggs
- 160 g / 3/4 cup + 2 teaspoons granulated sugar
- 100 g / 3.5 ounces unsalted butter, cubed and soft

1. Heat oven to 300°F.
2. Whisk all ingredients together in a medium heat proof bowl. Place over a *bain marie* and continue whisking until the butter is melted, the mixture smooth and temperature is 150°F (65°C).
3. Let cool about 15 minutes.
4. Pour into a blind baked shell and bake 10 minutes until set (slight center jiggle).
5. Cool completely.

The *tarte* holds well in the fridge over 2-3 days.

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