



Classic French Lemon Tart

Provided by Christian Brizard, Director Cardiac Surgery Unit, RCH Melbourne



Ingredients

French fluted tart pan 20 - 24cm
300 g ready made shortcrust pastry
200 ml fresh lemon juice
2 lemons, zest of, fresh finely grated
8 tablespoons crème fraiche
160 g caster sugar
7 eggs, beaten
Icing sugar, to sprinkle

Method

Roll out the pastry and line a 24cm to 26cm tart or quiche dish.

Bake in a pre-heated oven 180°C/350F for about 7-10 mins, or until lightly golden brown and slightly crisp.

Whisk the lemon juice, crème fraiche, sugar and eggs in a large bowl. Add the grated lemon rind & mix well.

Carefully pour the mixture into the pastry case and bake for 40 minutes or so, until the custard has set but is still slightly wobbly. Sprinkle liberally with icing sugar.

Serve slightly warm or at room temperature, with a drizzle of cassis and a sprig of mint. You can also serve this with a bowl of crème fraiche or cream.