



Delicious Lemon Tart

Provided by Channel 7 Presenter Simon Reeve



Shortcrust Pastry

Ingredients

350 g Plain Flour (2 & 3/4 Cups).

pinch of salt

175 g unsalted butter cut into cubes (or whatever butter you have!)

100 g icing sugar (3/4 cup)

2-3 egg yolks

a tablespoon lemon juice or water.

Method

Process in food processor until mixture combined and wrap and put in the fridge for at least half an hour but if in a hurry whack it in the flan tin.

If the pastry puffs up, put a couple of tiny holes in it with a fork or knife.

This recipe makes quite a big tart so you need about a 30cm flan tin.

Take out of fridge and press into a flan tin remembering to push up the sides (spray the tin first with oil)

Bake for 20 minutes or until light brown. Cool.

Lemon Tart Filling

Ingredients

3 - 4 large lemons

6 free-range eggs (not cruel cage eggs please)

(I also put in the whites left over from the 2-3 egg yolks in the pastry)

250 g icing sugar

200 ml thickish cream (at least!!!)

Method

Zest and juice lemons. Combine eggs and sugar until well amalgamated. Add zest and juice and stir well. Add cream and mix well using a whisk. Pour into pastry case and bake for 35-45 minutes until almost set.

Cool. Dust with icing sugar and a dollop of thick cream to take away the richness!!!