



Lemon Tart

10'

Hands on

90 minutes'

Hands off

40'

Cook Time

6-8

Portion(s)

2

Difficulty



Ingredients

- 1 [sweet tart dough](#)
- 1 lemon, washed and dried
- 300 g granulated sugar
- 120 g butter, cut into 0.5 cm cubes
- 4 eggs
- 2 tablespoon(s) corn starch
- 1/4 teaspoon(s) salt

Διατροφικός πίνακας

Nutrition information per portion

433 Calories (kcal)	20.4 Total Fat (g)	12.0 Saturated Fat (g)	56.0 Total Carbs (g)
22%	29%	60%	21%
34.5 Sugars (g)	5.8 Protein (g)	1.2 Fibre (g)	0.15 Sodium (g)
38%	12%	5%	2%

Method

Photo credit: G. Drakopoulos - Food Styling: T. Webb

- Preheat oven to 165* C (329* F) Fan. Place the pre made tart shell on a baking sheet lined with parchment paper.
- Cut the lemon in half. If the pith is thicker than 5 mm, use a knife to remove it from 1 of the two halves. If it's not too thick then leave it as is.
- In any case, slice lemon into thin rounds and remove the seeds. Put the lemon peel and flesh into a food processor. Add the sugar and butter.
- Process until the lemon is completely incorporated within the mixture and it is pureed. Scrape down the sides of the bowl, every so often. Add the eggs, cornflour and salt. Process until the filling is nice and smooth.
- Pour the filling into the pre made tart shell. The filling should not rise above the height of the shell. Place the baking sheet in the middle rack in the oven, or on a higher level.
- Bake for 35-40 minutes or until the filling becomes firm and turns a light golden brown.
- Remove from oven. Allow to cool on a wire rack for 30 minutes and then in the fridge for 1 hour.
- Remove from fridge and serve.