

Marco Pierre White's Harvey's Lemon Tart

Ingredients

Pastry ~

- 226g (1 cup) butter, at room temperature
- 165g (1 cup) powdered sugar, sifted
- 2 egg yolks
- 20ml (4 teaspoons) water
- 340g (2½ cups) all-purpose flour, sifted

Lemon Filling ~

- 236ml (1 cup) heavy whipping cream
- 9 eggs
- 354g (1¾ cups) sugar
- 360ml (1½ cups) lemon juice (about 4-5 lemons)
- finely grated zest of 2 lemons

Preparation

Pastry ~

1. Cream the butter and sugar together.
2. Add the eggs yolks and half of the water, mix to combine.
3. Mix in the sifted flour slowly, then add the rest of the water as needed.
4. Knead slowly on a cool, floured counter.
5. Wrap the dough in plastic wrap and let it rest in the refrigerator for at least 2 hours, but preferably overnight.
6. Remove from the refrigerator 30 minutes prior to use.

Lemon Filling ~

1. In the bowl of a stand mixer fitted with the balloon whisk, add the cream and mix until it forms a ribbon.
2. In a separate bowl whisk the eggs and sugar until smooth.
3. Add the lemon juice to the egg and sugar batter and whisk to combine, then pour mixture through a strainer onto the cream.
4. Whisk everything together and then add the lemon zest.
5. Let stand in the refrigerator for 2 hours.
6. Take the pastry out of the refrigerator, and on a lightly floured counter, roll it out to about a ⅛-inch thickness, dusting with flour as you roll to prevent it from sticking.
7. Place a tart pan with removable bottom on a baking sheet, gently place the dough into the pan and gently press the dough down all around the edges. Chill for 2 hours.
8. Preheat the oven to 160°C (325°F).
9. Remove the pastry shell from the refrigerator and line with parchment paper.
10. Fill with pie weights or dried beans and bake blind for about 25-30 minutes, or until the inside of the tart becomes golden brown.
11. Remove from the oven, let cool slightly, then carefully remove the beans/weights and parchment paper.
12. Turn the oven down to 120°C (250°F).

13. Remove chilled lemon filling from the refrigerator and whisk lightly, then pour into the warm pastry shell (this will ensure that the shell is sealed) and bake in a pre-heated oven for about 30 minutes (there should be a slight wobble in the center when it is cooked).
14. Remove from the oven and cool completely.
15. Once the tart is fully cooled place the it on an inverted large cup and carefully slide the ring off the tart and down the cup, then slide the tart off the bottom round, and place it on a cake stand or plate.