

Lemon Curd Tart

(Tarte au Citron)

From the blog For Love of the Table

1 c. sugar
Zest of 3 lemons
2/3 c. strained lemon juice
4 eggs
4 oz. (1 stick) unsalted butter, cut into pieces (butter should be cold)
1 blind baked 9-inch tart shell (*Pâte Sablée*)

Combine the sugar, lemon zest and lemon juice in a medium saucepan and bring to a boil over high heat. In a medium-sized bowl, whisk the eggs until homogenous. When the lemon syrup boils, whisk it into the eggs in a thin stream.

Return this mixture to the saucepan and place over medium heat. Stir constantly until the mixture is visibly thickened—this will only take about 3 minutes. It's OK if one or two boils breaks the surface. Remove from the heat and whisk in the butter, piece by piece. When the butter is fully incorporated, strain the filling into the pre-baked crust. Place on a baking sheet and bake in a 350° oven until just set (it will still be a bit jiggly in the center)—15 to 20 minutes. Let the tart cool completely and chill. Serve with softly whipped cream or crème fraîche and fresh berries, if you like. Serves 8.

Notes:

- If you are not using the lemon curd immediately, strain the curd into a bowl and press a piece of plastic wrap to the surface. Chill. Makes about 2 1/2 cups.
- If you like the texture of lemon zest in your lemon curd, add the zest to the finished curd rather than at the beginning (since when added at the beginning it is strained out).

Sweet Tart Dough (*Pâte Sablée*)

1/2 c. (1 stick) unsalted butter (114g)
6 T. granulated sugar (75g)
1 egg yolk (20g)
1 t. vanilla
1 1/4 c. all-purpose flour (150g)
1/3 cake flour (46g)

Briefly cream the butter and sugar together until smooth. Beat in the egg yolk and the vanilla. Add the flours and mix until just combined. Form the dough into a thick disk. Use immediately, or wrap in plastic and chill or freeze. Let the dough soften before rolling out.

On a lightly floured board (or between 2 sheets of plastic wrap), roll dough out to a thickness of

1/8- to 3/16-inch. Brush off the excess flour and transfer the dough to a greased tart pan. Ease the dough into the pan being careful not to stretch it and pressing it against the sides of the tart pan. Use your hands to gently cut the dough flush with the upper rim of the tart pan.

To blind bake, place the shell on a cookie sheet and bake in a 375° oven until set and golden—10 to 15 minutes. (It is not necessary to fill this crust with pie weights.)

Note: This amount of dough is enough for 1 ½ 9-inch tarts. I generally make up a double batch and divide it into 3 disks of dough. Freeze the disks that you don't need. Use within 3 to 4 months.

<https://www.forloveofthetable.com/2011/04/lemon-curd-tart.html>

As published on [forloveofthetable.com](https://www.forloveofthetable.com)

Unless otherwise noted, all content and photos © 2010-2024 Paige Vandegrift, All Rights Reserved