

# Lemon Meringue Tart Recipe

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Prep. time : 45 minutes

Cook time : 25 minutes

Ready in 90 minutes

Level : Advanced

## **Shortcrust Pastry:**

- All purpose flour 200g (7oz)
- Butter 100g (3.5oz)
- Powdered sugar 50g (1.8oz)
- Egg 50g (1.8oz or 1 medium egg)

## **Lemon curd:**

- Lemon juice 100g (3.5oz)
- Eggs 100g (3.5oz or 2 medium eggs)
- Egg yolk 20g (0.7oz or 1 medium egg yolk)
- Sugar 100g (3.5oz)
- Grated zest of one lemon
- Butter 50g (1.8oz)

## **Italian Meringue:**

- Egg whites 100g (3.5oz)
- Sugar 200g (7oz)

## Directions

1. To make shortcrust pastry cream softened butter with powdered sugar, and add one egg. Continue beating until the mixture becomes uniform. Add sifted flour and fold it with a silicone spatula. Wrap the dough in plastic foil and leave it in the fridge for about 1 hour.
2. While the dough is chilling, cook the lemon curd on a bain-marie: combine lemon juice, eggs, sugar and lemon zest into a bowl, and cook stirring constantly until the curd thickens. Run it through a strain and then incorporate the butter. Let it cool down completely.
3. Line a 20cm (8") in diameter tart ring with the chilled dough, dock it with a fork, and put plastic foil and baking weights inside. Bake for 10 minutes, remove weights and put it back in the oven until fully cooked.
4. When both tart shell and lemon curd are cold, fill the shell with the cream and start preparing Italian meringue. Cook the sugar with some water until it reaches 118°C (244°F), and pour it onto whipped egg whites.
5. Decorate the top of the tart with Italian meringue, so it completely covers the curd. Blowtorch the meringue.