

TART AU CITRON

Preparation time: 1 hour + chilling

Total cooking time: 1 hour 40 minutes

Serves 6–8



Pastry

1 cup (125 g/4 oz) plain flour

75 g (2½ oz) unsalted butter, softened

1 egg yolk

2 tablespoons icing sugar, sifted

3 eggs

2 egg yolks

¾ cup (185 g/6 oz) caster sugar

½ cup (125 ml/4 fl oz) cream

¾ cup (185 ml/6 fl oz) lemon juice

1½ tablespoons finely grated lemon rind

2 small lemons

⅔ cup (160 g/5½ oz) sugar

1 To make the pastry, sift the flour and a pinch of salt into a large bowl. Make a well and add the butter, egg yolk and icing sugar. Work together the butter, yolk and sugar with your fingertips, then slowly incorporate the flour. Bring together into a ball—you may need to add a few drops of cold water. Flatten the ball slightly, cover with plastic wrap and refrigerate for 20 minutes.

2 Preheat the oven to moderately hot 200°C (400°F/Gas 6). Lightly grease a shallow loose-bottomed flan tin, about 2 cm (¾ inch) deep and 21 cm (8½ inches) across the base.

3 Roll out the pastry between two sheets of baking paper until it is 3 mm (1/8 inch) thick, to fit the base and side of the tin. Trim the edge. Chill for 10 minutes. Line the pastry with crumpled baking paper, fill with baking beads or rice and bake for 10 minutes, or until cooked. Remove the paper and beads and bake for another 6–8 minutes, or until the pastry looks dry all over. Cool the pastry and reduce the oven temperature to slow 150°C (300°F/Gas 2).

4 Whisk the eggs, yolks and sugar together, add the cream and juice and mix well. Strain into a jug and then add the rind. Place the flan tin on a baking sheet on the middle shelf of the oven and carefully pour in the filling right up to the top. Bake for 40 minutes or until it is just set—it should wobble in the middle when the tin is firmly tapped. Cool the tart before removing from its tin.

5 Wash and scrub the lemons well. Slice very thinly (about 2 mm/1/8 inch thick). Combine

the sugar and 200 ml (6½ fl oz) water in a small frying pan and stir over low heat until the sugar has dissolved. Add the lemon slices and simmer over low heat for 40 minutes, or until the peel is very tender and the pith looks transparent. Lift out of the syrup and drain on baking paper. If serving the tart immediately, cover the surface with the lemon slices. If not, keep the slices covered and decorate the tart when ready to serve. Serve warm or chilled, with a little cream.

APPLE TART

Preparation time: 30 minutes + chilling

Total cooking time: 1 hour 15 minutes

Serves 6–8



Pastry

1½ cups (185 g/6 oz) plain flour

100 g (3½ oz) chilled unsalted butter, chopped

2–3 tablespoons chilled water

2 cooking apples

3 tablespoons sugar

1 egg

⅓ cup (80 ml/2¾ fl oz) cream

1 tablespoon Calvados or Kirsch

1 Sift the flour into a bowl, then, using just your fingertips, rub the butter into the flour until the mixture resembles breadcrumbs. Make a well in the centre and add almost all the water. Using a knife, mix to a dough, adding more water if necessary. Gather together and turn out onto a sheet of baking paper. Press together gently until smooth, wrap and chill for 15 minutes. Roll out to fit a 23 cm (9 inch) loose-bottomed, fluted flan tin. Line the tin with the pastry, trimming any excess. Chill for 20 minutes. Preheat the oven to moderately hot 190°C (375°F/Gas 5).

2 Line the pastry with a sheet of crumpled baking paper and fill with baking beads or rice. Bake for 10 minutes, remove the paper and beads and bake for 15 minutes, until cooked on the base and golden around the edge; cool.

3 Peel, core and thinly slice the apples. Arrange in the pastry shell with the slices overlapping, sprinkle with 2 tablespoons sugar and bake for 15 minutes. Meanwhile, whisk together the egg, remaining sugar and the cream. Stir in the liqueur, then pour carefully over the apples. Bake for 35 minutes, or until the cream mixture has set and is puffed and golden (it will sink down as it cools). Serve hot or at room temperature.