
TARTE AU CITRON

(FRENCH LEMON TARTLETS)

🍷	Course	Dessert
🍷	Cuisine	French
🕒	Prep Time	30 minutes
👨‍🍳	Cook Time	21 minutes
🕒	Total Time	51 minutes
🍴	Servings	10 tartlets



Ingredients for Pâte Sucrée:

- 100g plain flour
- 30g butter, softened
- 50g caster sugar
- 2 egg yolks

Ingredients for Lemon Curd:

- 4 egg yolks
- 4 eggs
- 150g white sugar
- 200ml lemon juice from room temperature lemons
- Zest of 2 lemons
- 170g butter

Ingredients for Raspberry Chantilly To Finish (Optional):

- 3/4 cup chilled heavy whipping cream
- 3/4 cup fresh raspberries
- 1/3 cup powdered sugar

Other Information

Preheat oven to 190°C/180°C fan/375°F.

Let lemons come to room temperature and give them a little roll with the palm of your hand before squeezing.

You will need a bain-marie (water bath or double boiler)

Finish with Raspberry Chantilly (optional)



Directions

For the pâte sucrée:

1. Rub in the butter with your fingertips until the mixture resembles fine breadcrumbs.
2. Stir in the sugar.
3. Add the egg yolks and mix until all the ingredients come together to form a dough.
4. Knead the mixture gently until smooth.
5. Wrap the dough in cling film and leave to rest in the fridge for about 30 minutes.
6. Preheat the oven to 190°C/180°C fan/375°F.
7. Roll out pastry on a lightly floured work surface and, using the DeBuyer rings to create the pâte sucrée, cut your tart bottoms out. Cut 1-inch strips for the sides (I find using a ruler here works well). Place the piece for the side in your tart ring. Press the side into the ring and trim the excess. Trim the top, so it's flush to the ring.
8. Carefully place the assembled tartlet case with the rings onto parchment paper or a silicone baking mat. I prefer to cook these using silicon baking mats; this works exceptionally well with the DeBuyer rings as the dough sits directly on the mats. (If using tartlet pans, line the pans with parchment paper and fill with baking beans before pricking with a fork.
9. Prick the bottoms with a fork.
10. Freeze tarts for 30 minutes to an hour.
11. Bake in the preheated oven for about 15 minutes or until golden brown. When they have finished baking, turn them out on a wire rack by carefully pulling the ring by the top. Smooth interior surfaces of rings for perfect pastries. If using the paper and baking beans, remove the paper and beans and leave to cool on a wire rack.

For the lemon curd:

1. Heat oven 180°C/165°C fan/350°F.
2. Prepare the lemon curd by whisking the egg yolks, eggs, sugar, lemon juice and lemon zest over a bain-marie (a large bowl placed over a pan of simmering hot water (the water should be about 90°C)). Be careful the mixture doesn't get too hot, or you could end up with a scrambled gloopy mixture.
3. Once combined, mix in the butter and whisk the mixture for about 10 minutes, until thick.
4. Pour into the pre-baked tartlet case.



5. Bake for 6 minutes.
6. While the tart is baking, prepare the raspberry chantilly by whipping the raspberries, sugar, vanilla extract and cream together.
7. Leave the tartlet to cool before dusting with icing sugar.
8. Serve with the raspberry chantilly, fresh raspberries and enjoy!

