

ZESTY LEMON TART (GF)

INGREDIENTS

For the tart;

- 250g GF plain flour
- 50g Soft light brown sugar
- 125g Cold Unsalted Butter
- 1/2 Tsp xanthan gum
- Zest from half a lemon
- 1 large egg

For the Filling:

- 5 large eggs
- 140g Caster sugar
- 150ml Double cream
- 100ml Fresh lemon juice
- 3 tbs (approx 40g) of lemon zest

EQUIPMENT

- 23cm Fluted pie tin with a loose bottom (lightly greased)
- 2 Large bowls
- 1 Small bowl
- Rolling pin
- Cling film
- Whisk
- Sieve

METHOD

1. In a large bowl, sieve your flour & xanthan gum, then stir in the light brown sugar and 1/2 tsp cinnamon. Cube your cold butter and add it to your dry ingredients. Using your fingertips, rub the butter into the dry mixture until it resembles fine breadcrumbs.
2. Beat 1 egg in a separate bowl, and add to your mixture. Using your hands, bring the mix together into a rough dough. Do not overwork and form a flattened ball, approx 3cm thick. Cling film and refrigerate for 1 hour.
3. Preheat your oven to 180°C (160° Fan). Remove the dough from the fridge, unwrap and place between two sheets of cling film. Roll into a circle larger than your tin, until the dough is about 0.5cm thick. Place the dough into your pie tin and press into the sides. Trim away overhanging pastry, and prick the base with a fork. Return to the fridge for ten minutes.
4. Remove your tin from the fridge, cover with baking paper and place baking beans on top. Blind bake for 10-12 minutes. Remove the beans/baking paper and return your tart to the oven for another five minutes, until golden. Remove your tart from the oven and cool.
5. Increase the temperature of your oven to 200°C (180° Fan).
6. In a large bowl, beat all filling ingredients together (except for the zest). Sieve your mixture twice, ensuring it is smooth and light. Mix in your lemon zest. Your mixture should be runny and smooth. Fill the tart for 30-35 minutes, until just set. Leave to cool fully before slicing and serving. Dust with icing sugar & enjoy!