



Lemon Tart

Makes: One 9-inch tart

Ingredients:

1 1/4 cups all-purpose flour
3/4 cup + 2 Tbsp. sugar, divided
1/2 tsp. kosher salt
3/4 cup unsalted butter, divided
1 Tbsp. milk
3 large egg yolks
4 large eggs

Zest of 1 lemon
1 cup lemon juice
1/2 cup sour cream
Berries, mint, whipped cream, or other items
to garnish the tart, as desired

Method:

1. Preheat the oven to 350 F.
2. Prepare the crust: In a food processor, pulse flour, 2 Tbsp. sugar, salt, and 1/2 cup butter until butter is pea-sized.
3. Mix the milk and 1 egg yolk to combine; add to dry ingredients and pulse to form a smooth dough.
4. Press into bottom and sides of a fluted 9-inch tart pan. Freeze for 10 minutes.
5. Line the tart crust with foil and fill with pie weights. Bake for 15–18 minutes until golden brown along the edges.
6. Remove weights and foil and bake an additional 10 minutes or until the bottom is baked through.
7. Prepare the filling: In a small pot, whisk to combine the remaining 2 egg yolks, eggs, zest, and sugar. Whisk in lemon juice.
8. Cook, whisking, over medium low heat until thickened.
9. Remove from heat and whisk in remaining 1/4 cup butter until smooth. Whisk in sour cream.
10. Strain and pour evenly into prepared crust.
11. Bake for 18–20 minutes or until only slightly jiggly in the center. Cool completely on a wire rack, then chill at least 2 hours.
12. Garnish as desired and serve chilled.

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