



RECIPE FOR

LEMON MERINGUE TART

2X | 1¼ HOURS | LEVEL



PREPARATION

- **Pastry:** Preheat the oven to 180°C (gas mark 6). Beat the yolks and the sugar with a little water (set the whites aside). With your fingers, work together the flour and the butter cut into small pieces until you obtain a sandy texture. Make a well in the centre and pour in the liquid mixture. Form into a ball using the palms of the hand and knead the pastry 1 or 2 times. Roll the pastry out onto a sheet of parchment paper and line the tart pan with it. Prick the pastry with a fork. Top with another sheet of parchment paper and cover with dried beans or raw rice. Blind bake for 10 minutes (the pastry mustn't brown).
- **Lemon cream:** in a mixing bowl combine 2 whole eggs and 2 yolks (set the whites aside), the crème fraîche and the sugar. Then, add the juice of the 2 lemons as well as their finely grated zest. Remove the pastry from the oven, remove the beans and paper and pour in the lemon filling. Bake for 30 minutes.
- **Meanwhile, prepare the meringue:** Beat the 4 egg whites with a pinch of salt. When stiff, slowly sprinkle in the icing sugar while continuing to beat.

When the tart is cooked, spread the meringue on top and bake another 10 minutes so that the meringue turns slightly golden.

Leave the tart in the turned-off oven for 40 minutes for a crunchy meringue.



Shopping list

INGREDIENTS

For the pastry

- 250 g flour
- 125 g butter
- 70 g sugar
- 2 egg yolks
- 50 ml water
- 1 pinch of salt

For the lemon cream

- 2 untreated or organic lemons
- 180 g sugar
- 2 eggs + 2 yolks
- 200 ml cream
- 1 pinch of salt

For the meringue

- 4 egg whites
- 1 pinch of salt
- 150 g icing sugar

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