

LEMON TART (TARTE AU CITRON)

Ingredients

2 cups all-purpose flour
1/2 cup powdered sugar
3/4 cup (1 1/2 sticks) butter, cold and cubed
4 large eggs
1/3 cup fresh lemon juice
1 1/2 cups sugar
1 Tbsp. lemon zest
1 Tbsp. orange zest
1/3 cup butter, melted
Powdered sugar, as needed for topping

Directions

1. Preheat the oven to 350 degrees.
2. Combine the flour and powdered sugar in a food processor or blender and pulse a few times to combine. Add the butter and continue to pulse until the mixture looks sandy and the butter is fully incorporated.
3. Place an 11-inch tart pan on a baking sheet and pour the crust mixture into the pan. Press the mixture firmly and evenly into the bottom and up the sides of the pan.
4. Combine the eggs, lemon juice, sugar, lemon zest, and orange zest in a blender. Process the mixture on high until smooth.
5. Add the butter and blend again on high until smooth.
6. Pour the filling into the crust and bake it for 30-35 minutes or until the center is almost set.
7. Remove the tart from the oven and let it cool completely.
8. Sprinkle the tart with powdered sugar, cut into slices, and serve.

Serves 10

Source: A to Z Food Database (electronic resource)