



Rich Lemon Tart

This is a beautifully sharp, lemony, buttery pudding. A wonderful pudding from so few ingredients.

Pastry

112g butter chilled

140g plain flour

28g icing sugar

Weigh all the pastry ingredients, put in a food processor & blitz until they resemble crumbs. Tip into a flan dish measuring 23 cm diameter (we use a glass ovenproof flan dish). With cool hands push & press the crumbly mix into the base & up the sides. Leave in the fridge for 30 minutes.

Cook in a moderate oven 180°C for about 20 minutes - I don't worry about pricking or baking blind. It doesn't need to change colour much.

Filling

140g butter

225g castor sugar

Grated rind & juice of 3 lemons

5 large eggs, well beaten together

Whilst the pastry cooks, make the filling.

Cut the butter up & put into a heatproof bowl with the castor sugar, grated lemon rind (not the juice yet) and add the beaten eggs through a sieve. This may seem strange but it is worth doing!

Put the bowl over a pan containing simmering water ñ do not let the bowl touch the water. Occasionally stir whilst the butter melts & sugar dissolves. Then take the bowl off the heat & add in the lemon juice.

Carefully pour this into the warm pastry case & put into a moderate oven 180°C. Bake until the filling has just set about 15 minutes. Try not to let the tart change colour.

From The Claire Macdonald Cookbook