

# Lemon Tart

Serves 1 | Active Time: 2 hours | Total Time: 10 hours

*Swick*

## Chef's Notes

If you don't want to make the meringue, these tarts are lovely with fresh fruit on top. Follow Steps 5 through 8 from the Fresh Berry Tart Recipe.

The lemon curd for these tarts is not very stiff. If you choose to make one large tart, the curd will likely slide once pieces are cut. For the best presentation, make individual tarts.

## Step 1: Making the Dough

- 1 recipe Pâte Sucrée Dough      To make the pâte sucrée dough, follow Step 1 in the Fresh Berry Tart Recipe.

## Step 2: Preparing the Tart Shells

- 8 to 10 four-inch tart pans      To prepare the tart shells, refer to Step 3 in the Fresh Berry Tart Recipe.

## Step 3: Making the Lemon Curd

- 1 recipe Lemon Curd      Follow the recipe for Lemon Curd.

## Step 4: Blind Baking the Tart Shells

Once the shells have chilled, bake them according to Step 4 of the Fresh Berry Tart Recipe.

## Step 5: Filling the Tart Shells

Once the tart shells have cooled completely, remove them from the pans. Place onto a tray.

Fill each tart with lemon curd – no more than about 1/2 to 2/3 full. Smooth the surface by using a spoon or small, offset spatula.

Chill for at least 6 to 8 hours so the lemon curd sets.

## Step 6: Making the Italian Meringue

- 1 recipe Italian Meringue      Follow the recipe for Italian Meringue.

## Step 7: Piping the Meringue

To pipe the meringue, place a star-shaped tip into a medium-sized pastry bag. Lock the bag by twisting the bag near the base of the tip and push the bag up inside the tip. This will prevent the meringue from leaking out as you fill it.

Half fill the bag with meringue. Untwist the bag at the bottom of the tip and squeeze some of the meringue out.

Using steady pressure, pipe little mounds of meringue by squeezing a bit out — releasing the pressure — and lifting abruptly up to form a nice point.

Start at the outside of the tart and work your way in circles towards the center. Try to evenly cover the lemon curd below.

## Step 8: Torching the Meringue

To torch the meringue, place the tart onto a plate. Carefully apply the flame a few inches away from the tart. Move the flame quickly back and forth to evenly brown the surface.

## Step 9: Serving the Tarts

These tarts are delicious when still a bit cold from the refrigerator, so make sure to serve soon after torching. Enjoy!