

Brooklyn's Tarte Au Citron



Serves 8-10



350°F



Difficulty: 4/5

Ingredients

For the Crust:

- 1 large egg yolk
- 2 tablespoons very cold water
- 1 teaspoon vanilla extract
- 1 ½ cups unbleached all-purpose flour (180g), plus more for dusting
- ⅓ cup granulated sugar
- ½ teaspoon kosher salt
- 8 tablespoons (1 stick) cold unsalted butter, cut into ¼-inch cubes

For the Filling:

- 2 Grated zest of 2 lemons
- 1 cup lemon freshly squeezed lemon juice, about 6-8 lemons
- ¾ cup + 3 tablespoons (186g) sugar
- 4 eggs + 4 large egg yolks
- 12 tablespoons (1 ½ sticks) cold unsalted butter, cut into 12 pieces
- Powdered sugar, for dusting
- Lightly sweetened whipped cream, for serving, optional

Instructions

1. To make the dough/crust: in a small bowl, whisk together the egg yolk, water and vanilla until smooth. Chill in the fridge until ready to use.
2. In the bowl of a food processor or large bowl (if doing by hand), pulse (or whisk) together the flour, sugar and salt. Add butter and pulse until the texture resembles coarse cornmeal, with butter pieces no larger than small peas (or use a pastry cutter). Add the chilled egg mixture and pulse (or mix) until the dough pulls together.
3. Turn dough out onto a lightly floured work surface and knead until dough comes together in one single, cohesive mass, with no dry streaks or large bits of butter.
4. Pat into a ball, then flatten into a disk about 8-inches wide.
5. Wrap in plastic wrap and refrigerate until well chilled, about 30 minutes. (The dough can be made ahead of time and frozen for up to one month.)
6. On a well floured work surface, flatten the disk with 6 to 8 gentle taps of the rolling pin. Lift the dough and give it a quarter turn. Lightly dust the top of the dough, surface and the rolling pin with flour as needed to avoid sticking, then roll out until the dough is about ¼ thick, and at least 1 inch wider on all sides than your tart pan.

7. Roll the tart dough onto a floured rolling pin, then drape it over the tart pan. Immediately start pressing the dough into the bottom and sides of the pan so the dough does not rip or stretch. Thoroughly pat dough into the tin so there are no air pockets, trimming any excess overhang as needed. Transfer to the freezer for 20 minutes.
8. Preheat the oven to 375F, with the rack set in the center.
9. Prick the bottom of the tart dough all over with a fork.
10. Line dough with parchment paper, then pie weights. Transfer to a sheet tray, then to the oven and bake until the visible edges of the crust are lightly browned, 20 minutes. Allow to cool completely. Lower oven temperature to 350F.
11. To make the filling: set a large heat-safe bowl over a pot of water, making sure the water is not touching the base of the bowl. Close by the stovetop, set a fine mesh sieve over a large bowl; set aside.
12. In the bowl set on the pot of water, whisk together the lemon zest and juice, sugar and eggs and yolks until smooth. Bring the pot of water to a vigorous simmer. Cook, whisking frequently to avoid the eggs from cooking, until thick enough to coat the back of a spoon in an opaque layer, but still loose enough to drip off the spoon easily, about 5 minutes. Add the butter and whisk until melted and combined, cooking for 1 minute longer.
13. Immediately strain through the fine mesh strainer. Then transfer the filling to the cooled tart shell set on a sheet tray and spread into an even layer.
14. Transfer the sheet tray to the oven and bake until the edges of the filling are set, but the center still has a slight wobble, about 15-20 minutes.
15. Remove tart from the oven and let it rest in the pan until it comes to room temperature, about 1 hour. Set the tart in the fridge to chill, then dust with powdered sugar before serving. If desired, serve with lightly sweetened whipped cream.



"A Tarte au Citron or Lemon Tart is the perfect snack for a train journey with its zesty, refreshing flavor. You'll find these in every patisserie in Paris – a must grab for any train trip."
– Brooklyn Peltz Beckham

France