

INTENSE LEMON TART

EXCLUSIVE RECIPE FROM VINTAGE RESTAURANT AT THE INN AT WILLOW GROVE



What is more summery than crisp, tart lemons? Try this delicious recipe from Vintage Restaurant at the Inn at Willow Grove.

Lemon Tart Filling

Ingredients

- 3 lemons (zest and juice)
- 2 egg yolks
- 1 whole eggs
- ¼ cup butter
- ¼ cup sugar

Method

1. Finely chop the lemon zest. Add the lemon juice, chopped zest, butter, and sugar to a heavy-bottom stainless steel pan. Over medium heat, stir until butter melts and liquid comes to a boil.
2. While liquid is coming to a boil, in a separate bowl whisk egg and egg yolks well. Add half of the heated liquid to the whisked eggs and whisk until well incorporated.
3. Once well incorporated, add this mixture to the other half of the heated liquid in the pan and whisk well.
4. Whisk continuously over medium-high heat until the mixture has thickened and starts to boil on the sides.
5. Remove from the heat and chill immediately, covering the curd with plastic to avoid it developing a skin.
6. Chill until the curd is thickened and holds its shape when spooned.

Lemon Tart Shells

Ingredients

- 1 cup flour
- 1/3 cup butter (cut into small pieces)
- ¼ cup sugar
- 1 lemon (zest only, finely chopped)
- 1 egg
- Extra flour for dusting

Method

1. Combine all ingredients into an electric mixing bowl except for the egg.
2. Using the dough hook, mix the ingredients until well incorporated.
3. Add the egg and mix, dusting the sides of the bowl with the extra flour until dough pulls away from sides cleanly.
4. Remove from the mixing bowl, wrap in plastic, and chill for about a half-hour.
5. Once the dough is cooled, use a rolling pin to roll the dough onto a floured surface until very thin—about 1/8", until dough is translucent.
6. Prepare tart shells tins with a little Pam and flour (or use non-stick tart tins).
7. Cut circles of dough a little bigger than your tart shell tins and press the circles into the tins.
8. Bake tart shells at 350° F until golden brown, about 5-7 minutes. Let cool completely.
9. Once tart shells have cooled, spoon lemon filling into each shell. Serve immediately. To add another flavor dimension, serve with raspberry sorbet.