

**Miele**

# Lemon tart

By Miele

**15 minutes, plus cooling time**

Preparation time

**1 hour 15 minutes**

Cooking time

**12 serves**

Serves



## INGREDIENTS

### Short crust pastry

225 g (1 ½ cup) plain flour  
125 g butter, diced, cold and cut into  
1 cm cubes  
120 g (¾ cup) icing sugar  
Pinch salt flakes  
1 egg, cold

### Lemon tart filling

6 eggs  
165 g (¾ cup) caster sugar  
210 ml lemon juice (approximately 5  
lemons)  
250 ml (1 cup) cream

### To serve

Crème fraîche

## METHOD

### Short crust pastry

1. Place the flour, butter, icing sugar and salt into the bowl of a food processor and process to a fine crumb.
2. Add the egg and pulse until the pastry has combined into several large lumps.
3. Tip the pastry onto cling wrap and shape into a flat disk. Wrap and chill in the fridge for at least 30 minutes.

### Lemon tart

1. Line a 3 cm deep 23 cm tart tin with the short crust pastry.
2. Place the pastry in the fridge to rest for 30 minutes.
3. Preheat the oven on Intensive Bake at 170°C with a baking tray on shelf level 1.
4. Scrunch a large piece of baking paper, unfold and place inside the pastry and top with ceramic baking beads.
5. Place the tin into the oven and bake at 170°C for 20 minutes. Remove the baking beads and bake for a further 15 minutes, or until the pastry is golden. Remove from the oven and allow to cool.
6. Meanwhile, in a freestanding mixer with whisk attachment, mix the eggs and caster sugar on medium speed until combined. Add the cream, followed by the lemon juice and whisk until fully combined. This process can also be done by hand if preferred. Strain the filling over a jug.
7. Change the oven function to Intensive Bake at 130°C. Place the tart shell into the oven on shelf position 1, pour the filling into the tart shell and bake for 50 minutes, or until the filling is set.
8. Remove from the oven and allow the tart to cool to room temperature before serving.

### To serve

1. Slice the tart into equal sized pieces and serve with a dollop of crème fraiche.

### Additional appliance method

#### Dialog oven

- Cook the recipe as above until step 5.
- Change the settings to M Chef + Intensive Bake + 130°C + GU Intensity: Gentle + Preheat: On. Place the tart into the oven on shelf position 2 and bake for 40 minutes, or until the filling is nicely set.

### Hints and tips

- It is important to have the filling ingredients as close to room temperature as possible prior to baking. If using ingredients straight from the fridge, you may need to extend the cooking time of the tart.
- Allow the tart to cool prior to placing into the fridge to avoid cracking on the surface.
- If you don't wish to make the short-crust pastry, use 1 sheet of good-quality short crust pastry.