



This is a truly delectable lemon tart.

Ingredients:

1 1/3 cup wheat flour

2 Tbsp confectioners' sugar (caster is good too)

113 g butter, softened at room temperature

Lemon Tart (Tarta Cytrynowa)

1 egg yolk

1 Tbsp lemon juice

Lemon curd:

120 g caster sugar

5 eggs

¼ cup (200 ml) heavy whipped cream

2 tsp potato starch

lemon zest from two medium lemons

fresh lemon juice from two medium lemons

Directions:

In a large bowl, mix powdered sugar, wheat flour, butter, egg yolk and lemon juice. Knead to smooth the dough. Shape into a ball and wrap in plastic foil, refrigerate for at least 30 minutes. Transfer the dough onto buttered and flowered round tart pan (10-inch). Push it into the bottom with your fingers, spreading to cover bottom and sides. Pre-heat oven to 350°F. Place aluminum foil over the pan and gently mold it to the dough. Add pie weights or dried beans. Bake for 15 minutes. Remove from oven and let cool. Take the beans and foil out. Pour the

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lemon curd into the crust and bake for additional 30 minutes. The crust should be dark brown. Allow to cool and refrigerate for at least three hours. When ready to serve, top the tart with powdered sugar and freshly whipped cream (optional).

Enjoy! Smacznego!

