

Recipe

# LEMON TART WITH FIGS AND STRAWBERRIES

# LEMON TART

with figs and strawberries

Recipe: **OLIMPIA DAVIES**

## INGREDIENTS

- 200 g butter, softened
- 75 g icing sugar
- a pinch of salt
- 1 large egg, lightly beaten
- 2 tbsp double cream
- 250 g plain all-purpose flour



**TIME**  
30 Min.



**SERVING**  
1 Tart



**CATEGORY**  
Dessert



**ISSUE**  
sisterMAG49

**STEP 1** In a stand mixer beat together the butter, sugar and salt until light about 5 minutes. With the whisk running add the egg and cream, mix until fully incorporated. Gradually, gently mix in the flour, do not over-work the dough because the pastry will be tough rather than crisp and light.

**STEP 2** Turn the dough out onto light floured surface and with your hand bring the dough together into a ball, wrap in a foil and refrigerate for 2 hours.

**STEP 3** Preheat the oven to 180 C. Grease and lightly dust with flour a 20 cm tart pan.

**STEP 4** Chilled pastry put on a lightly floured surface and using a rolling pin, roll it out to a 23 cm circle. Gently wrap the dough around the rolling pin and transfer to the tart pan. Press lightly to the bottom and the sides of the pan, cut off any excess of the dough. Lay a sheet of greaseproof paper over the pan and fill it with baking beans or rice.

## INGREDIENTS

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5 large eggs  
250 g sugar  
1 tsp vanilla extract  
Juice and grated zest of 3  
large lemons  
175 ml double cream

## For Decoration

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4 fresh figs  
5 fresh strawberries,  
Mint leaves

**STEP 5** Place the pan on a baking sheet and bake for 15 minutes. After that time lower the oven temperature to 160 C, remove the paper with the beans from the tart and bake for another 10 minutes. Remove from the oven and lower the temperature of the oven again to 130 C. Prepare the tart filling.

## FILLING

**STEP 1** In a large bowl combine the eggs, sugar and vanilla extract, whisk in the lemon juice and zest. Stir in the cream and whisk until just combined. Pour the mixture into a pitcher.

**STEP 2** Put the tart pan back into the oven and slowly pour the filling into the tart case. Bake for 40 minutes until it just starts to set in the centre but should still be a bit wobbly.

**STEP 3** Cool completely and remove from the pan. Decorate with figs and strawberries and keep in the fridge.