

Caramelised lemon tart






















Cuisine: **Other**
Food category: **Pastry**



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Company: **Retigo**



Program steps									
1	 Hot air	 100 %	 Termination by time	 00:15 hh:mm	 160 °C	 70 %			
2	 Hot air	 100 %	 Termination by time	 00:10 hh:mm	 160 °C	 100 %			
3	 Hot air	 100 %	 Termination by time	 00:20 hh:mm	 120 °C	 50 %			

Ingredients - number of portions - 8		
Name	Value	Unit
plain wheat flour	500	g
powdered sugar	175	g
butter soft	250	g
lemon peel	1	pcs
chicken eggs	10	pcs
double cream	375	ml
powdered sugar	180	g
lime juice	4	pcs

Nutrition and allergens	
Allergens: 1, 3, 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	628 kJ
Carbohydrate	88.8 g
Fat	27.2 g
Protein	7.1 g
Water	0 g

Directions

First make tart base using flour, icing sugar, soft butter, lemon zest and 1 egg. Knead together until smooth and thick dough. Let it rest for half hour wrapped in cling film. Roll on a flour dusted surface to about 1cm thickness. Transfer it on your tart mould leaving overlapping edges intact and blind bake for 15 minutes at 160°C. Remove baking beans if using and bake for another 10 minutes at 160°C. Remove from the oven and let cool down in a room temperature. Cut the excess edges off.

In the meantime mix eggs with sugar avoiding incorporating too much air. Add cream and lemon juice. Fill tart base with lemon mixture and carefully put back in the oven and bake at 120°C for about 20 mins. depending on the depth of the filling. Keep checking the centre if wobbly. If it overcooks it might have cracks afterwards. Cool down in room temperature before putting in fridge. Cut into portions, dust with sugar and using blow torch caramelize top of the tart before serving. Best served with chantilly cream and raspberries.

Recommended accessories



Vision Pan