

Miele

Lemon tart

By Miele

15 minutes, plus cooling time

Preparation time

1 hour 15 minutes

Cooking time

10 serves

Serves



INGREDIENTS

1 sheet good-quality shortcrust pastry
6 eggs
165 g ($\frac{3}{4}$ cup) caster sugar
210 ml lemon juice (approximately 5 lemons)
250 ml (1 cup) cream

To serve

Crème fraiche

METHOD

1. Line a 3 cm deep 23 cm tart tin with the shortcrust pastry. Place a layer of baking paper inside the pastry and top with ceramic baking beads, dried pulses or rice.
2. Place into the oven on shelf level 1 and cook on Intensive Bake at 170°C for 20 minutes. Remove the baking beads with the baking paper and bake for a further 15 minutes, or until the pastry is golden.
3. Meanwhile, in a freestanding mixer with whisk attachment, mix the eggs and sugar on medium speed until combined. Add the lemon juice and cream and whisk until fully combined.
4. Once the pastry has been blind baked, pour the filling through a sieve into the tart shell.
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.
6. Remove from the oven and allow the tart to cool to room temperature before placing into the refrigerator.

To serve

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

Additional appliance methods

Oven

- Cook the recipe as above until step 5.
- Change the oven function to Intensive Bake at 130°C. Place the tart into the oven on shelf position 1 and bake for 50 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 refrigerator, you may need to extend the cooking time of the tart.
- Allow the tart to cool prior to placing into the refrigerator to avoid cracking on the surface.
- Preheating is not required in this recipe due to Miele's quick heat up times.