

# Kiwi-Strawberry-Lemon Curd Tart

Recipe By Chanie Nayman



Cooking and Prep:  4 h

Serves:  12

Contains:     

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

During the winter I made this dessert using pomegranate seeds for a change up from my usual winter desserts. Since then, we've been completely hooked. It's really not hard to make, and you can't go wrong with a sweet sugar crust and tangy lemon cream topped with luscious summer fruit! Thanks to my mother-in-law for the inspiration.

## Ingredients (13)

### Curd

- 3 large eggs
- 3/4 cup sugar
- 4 and 1/2 tablespoons fresh lemon juice and 2 teaspoons grated rind
- 6 tablespoons (3/4 stick) margarine

### Crust

- 1 and 1/2 cups all-purpose flour
  - 3 tablespoons sugar
  - 1/4 teaspoon salt
  - 1/2 cup (1 stick) chilled unsalted butter, cut into 1/2-inch cubes
  - 2 tablespoons (or more) chilled pareve whipping cream
  - 1 large egg yolk
  - 1/2 quart fresh strawberries, halved
  - 4 kiwis, sliced thinly
  - 1/2 cup **Tuscanini Strawberry Jam**
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## Start Cooking

### Prepare the Curd

1. Using a whisk, combine eggs, sugar, and lemon juice in small, heavy saucepan. Add margarine and lemon rind. Stir over medium heat until curd thickens to pudding consistency, about 8 minutes.
2. Transfer to a small bowl. Press plastic wrap on top of curd and chill at least 2 hours, and up to 4 days.

#### Note:

If you have extra lemon curd, serve it in a small bowl on a fresh fruit platter. Delicious touch!

### Prepare the Crust

1. Combine flour, sugar, and salt in food processor; blend for 5 seconds. Add margarine and pulse until mixture is crumb-like.
2. Add 2 tablespoons whipping cream and yolk. Blend until moist clumps form, adding more cream by teaspoonfuls if dough is dry.
3. Gather dough into a ball; flatten into a disk. Wrap and chill 1 hour. (Dough can be made 2 days ahead. Keep in the fridge.)
4. Roll out dough on lightly floured surface to a 13-inch (33-cm) circle. Transfer to 9-inch (23-cm)-

diameter tart pan with removable bottom. Pierce crust all over with fork; refrigerate 1 hour.

5. Preheat oven to 400°F (200°C). Bake crust until golden, about 20 minutes. Allow crust to cool completely.

### To Assemble

1. Spread curd over crust.
2. Place fruit in curd in concentric circles or design of your choice.
3. Thin the jam with 2 tablespoons water and brush over fruit.
4. Chill tart until glaze sets, at least 1 hour and up to 6 hours.
5. Keep any leftovers of this tart in the fridge. (If there are any.)