

Jaune Lemon Tart

Recipe By Sarah Abitan



Cooking and Prep:  9 h

Serves:  8

Contains:   

Preference: Parve

Difficulty: Hard

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Cuisines: French

Sarah Abitan teaches you how to bake a pretty yellow lemon tart just like in her patisserie in Paris. In [the accompanying video](#) Sarah takes you through the process step by step and you'll be accepting the compliments for this stunning dessert in no time.

Ingredients (15)

Dough

- 480 grams margarine
- 4 eggs
- 800 grams flour
- 300 grams icing sugar
- 100 grams almond powder

Lemon Curd

- 180 grams margarine
- 324 grams lemon juice
- lemon zest
- 54 grams **Gefen Cornstarch**
- 7 eggs
- 7 grams gelatin
- 43 grams cold water
- 200 grams sugar

Swiss Meringue

- 200 grams sugar
 - 100 grams egg whites
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Start Cooking

Prepare the Crust

1. Beat margarine until it softens. Add egg and beat together until creamy. Add flour, icing sugar, and almond powder. Place the dough in the refrigerator for two hours.
2. Roll out till three- and- a- half-millimeters thick.
3. Place dough in a pie tin, prick with fork ,and let stand at least six hours in the fridge.
4. Bake at 140 degrees Celsius for 25 minutes.

Prepare the Lemon Curd

1. Boil the margarine and lemon juice in a small pot.
2. In a bowl, whisk together cornstarch, sugar, and eggs.
3. Pour the lemon-margarine mixture into the bowl and mix well. Pour the entire mixture back into the pan. Leather a few moments, mixing over low heat. Remove from fire.
4. In a bowl, mix gelatin with water and, once it has thickened, place in the microwave for a few

seconds until the mixture becomes very liquidy.

5. Pour the gelatin mixture into the creamy lemon-egg mixture. Mix well to film on contact. Place in a cool place to cool completely.
6. Once cooled, mix with a whisk and pour into the pie shell.

Swiss Meringue

1. In a saucepan over low heat, combine sugar and egg whites. Heat until 62 degrees (measure with a thermometer).
2. Transfer to a mixer and beat until the meringue has tripled in volume and the mixer bowl is warm.
3. Pipe the meringue around the edges of the pie.