

Lemon Tart 2 Ways

Recipe By Rachel Kor



Cooking and Prep:  40
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Serves:  10

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Shabbat,

Passover, Sukkot, Shavuot

Diet: Gluten Free

This lemon tart is really easy and quick to make and has the most delicious lemon flavor. It's perfect for a light dessert after dinner, or a refreshing dessert after lunch.

I had so much fun with this lemon tart that I actually created two topping ideas for you guys. I happen to love fresh fruit on top of lemon tarts, but I also love the idea of drizzled chocolate over the top to balance out the tart lemon curd.

Whichever look you decide to go with is sure to be delicious!

Ingredients (16)

Crust

- 2 cups Gefen Almond Flour
- 1/8 teaspoon Haddar Kosher Salt
- 2 tablespoons granulated sugar
- 6 tablespoons coconut oil, not melted

Curd

- 5 lemons
- 6 large eggs, room temperature
- 1 and 1/3 cups granulated sugar
- 1/8 teaspoon **Haddar Kosher Salt**
- 6 tablespoons coconut cream or unsalted butter

Topping I

- strawberries
- blueberries
- blackberries
- fresh flowers (*optional*)

Topping II

- 1/4 cup melted chocolate
 - pistachio nuts, chopped (*optional*)
 - fresh flowers (*optional*)
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Start Cooking

For the Crust

1. Preheat the oven to 350 degrees Fahrenheit.
2. Mix the almond flour, salt, sugar and coconut oil in a bowl until completely combined, making sure there are no lumps of coconut oil.
3. Press the dough evenly into the bottom and slightly up the sides of an 11-inch, non-stick tart pan. Bake for 10–15 minutes, or until slightly golden around the edges.

For the Curd

1. Zest and then juice all the lemons into a medium saucepan. Turn on the heat to medium-low

and bring to a simmer.

2. In a large bowl, whisk all the eggs. Pour one-fourth of the hot lemon juice into the eggs while whisking, to temper them.
3. Add the egg mixture, sugar, salt and coconut cream to the rest of the juice in the saucepan. Whisk until smooth and slightly thickened. Remove from the heat.
4. Place the cooled crust onto a large baking sheet. Pour the curd into the crust and bake in a 350-degree oven for 7– 10 minutes, until the curd is just set.
5. Place the tart on a wire rack to cool completely. Refrigerate for at least four hours before serving.

For the Topping

1. Decorate your tart with either the fresh berries, flowers, or melted chocolate.

Note: Keep the tart tightly wrapped and stored in the fridge.