

Lemon Blueberry Tarte

8 Servings

INGREDIENTS

For the dough:

250g **flour**
125g **butter**, room temperature
80g icing sugar
1 **egg** (medium size)
1 pinch of salt

For the lemon filling:

3 **eggs**
180g sugar
180ml lemon juice
Zest of two lemons
200g **butter**
5 leaves of gelatine

For the blueberry filling:

150g blueberries

ALLERGENS HIGHLIGHTED IN BOLD



METHOD

Place flour, icing sugar, butter, salt and one egg in a mixing bowl and knead into a smooth dough. Cover the dough with cling film and allow to rest for 30 minutes in your fridge.

Preheat the oven to 180°C CircoTherm®. Use a pin roll to roll out the dough into a circle and put it on a greased tarte baking form. Press the dough onto the rim and cut off overlapping dough. Bake the dough for 20 minutes on tray level 2.

Put the leaves of gelatine in cold water.

...

Lemon Blueberry Tarte

METHOD

For the lemon filling:

Whisk eggs, lemon juice, lemon zest, sugar and salt in a pot. Add butter (at room temperature) and blend the mass well.

Heat the mixture at medium heat while constantly stirring and let it simmer for one minute. Remove from the hot plate.

Stir the soaked and softened gelatine into the lemon filling.

Spread the lemon filling on the baked tarte and even it with a spatula. Leave to cool for a few minutes. Then sprinkle the blueberries all over the filling. Keep for at least two hours in the fridge and serve with freshly whipped cream.

Spread the lemon filling on the baked tarte and even it with a spatula. Leave to cool for a few minutes. Then sprinkle the blueberries all over the filling. Keep for at least two hours in the fridge and serve with freshly whipped cream.