

Lemon Tart

Serves 8 to 10

Once the lemon curd ingredients have been combined, cook the curd immediately; otherwise it will have a grainy finished texture. Dust with confectioners' sugar before serving, or serve with lightly whipped cream.

1 recipe classic Tart Dough

Unbleached all-purpose flour, for the work surface

7 large egg yolks plus 2 large whole eggs

1 cup (7 ounces) sugar

1/4 cup grated zest plus 2/3 cup juice from 4 to 5 lemons

Pinch table salt

4 tablespoons (1/2 stick) unsalted butter, cut into 4 pieces

3 tablespoons heavy cream

1. Roll the dough out to an 11-inch circle on a lightly floured work surface and fit it into a 9-inch tart pan with a removable bottom. Set the tart pan on a large plate and freeze the tart shell for 30 minutes.
2. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Set the tart pan on a large baking sheet. Press a double layer of foil into the frozen tart shell and over the edges of the pan and fill with pie weights. Bake until the tart shell is golden brown and set, about 30 minutes, rotating the baking sheet halfway through.
3. Carefully remove the weights and foil and continue to bake the tart shell until it is fully baked and golden, 5 to 10 minutes longer. Transfer the tart crust with the baking sheet to a wire rack and cool the tart shell slightly while making the filling.
4. Whisk the egg yolks and whole eggs together in a medium saucepan. Whisk in the sugar until combined, then whisk in the lemon zest and juice and salt. Add the butter and cook over medium low heat, stirring constantly, until the mixture thickens slightly and registers 170 degrees on an instant read thermometer, about 5 minutes. Immediately pour the mixture through a fine-mesh strainer into a bowl and stir in the cream.
5. Pour the lemon filling into the warm tart shell. Bake the tart on the baking sheet until the filling is shiny and opaque and the center jiggles slightly when shaken, 10 to 15 minutes. Let the tart cool completely on the baking sheet, about 1 1/2 hours. To serve, remove the outer metal ring or the tart pan, slide a thin metal spatula between the tart and the tart pan bottom, and carefully slide the tart onto a serving platter or cutting board.