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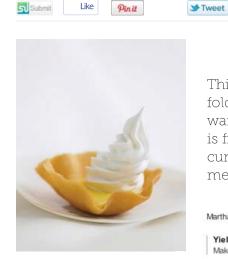
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Lemon Tartlets with Meringue Caps



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Thin tuile cookies are baked, then folded into tartlet shells while still warm. Once cooled, each ruffled cup is filled with vibrant, sweet lemon curd and topped with a playful meringue curlicue.

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Martha Stew art Living, May 2006

Makes about 20

Ingredients

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For The Lemon Curd

6 large egg yolks

1 tablespoon finely grated lemon zest, plus 1/2 cup fresh lemon juice (about 3 lemons total)

3/4 cup granulated sugar

1/2 cup (1 stick) cold unsalted butter, cut into pieces

For The Meringue Caps

3 large egg whites, room temperature

1/2 cup sugar

For The Shells

1/4 cup (1/2 stick) unsalted butter, melted

2/3 cup confectioners' sugar, sifted

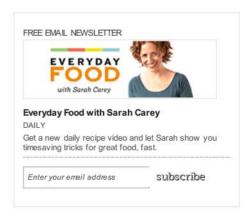
2 large egg whites, room temperature

1/2 cup sifted all-purpose flour

1/2 teaspoon pure vanilla extract

Directions

- 1. Preheat oven to 325 degrees. Make the shells: Put butter and sugar into the bowl of an electric mixer fitted with the paddle attachment; mix on medium-high speed until pale and fluffy. Mix in egg whites, one at a time. Mix in flour and vanilla.
- 2. Spoon 1 scant teaspoon batter onto a rimmed baking sheet lined with a nonstick baking mat. Using the back of a teaspoon, spread into a 3-inch circle. Repeat 4 times. Bake until golden, 10 to 12 minutes. Immediately transfer cookies, one at a time, to inverted small tartlet shells or brioche molds; gently press to shape. Let set, about 30





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seconds. Repeat with remaining batter. If cookies become too cool to shape, return them to oven for 20 seconds. Shells can be stored in an airtight container up to 3 days.

- 3. Reduce oven temperature to 200 degrees. Make the meringue caps: Put egg whites and sugar into the bowl of an electric mixer set over a pan of simmering water; whisk until sugar has dissolved. Attach bowl to mixer fitted with the whisk attachment; beat on medium-high speed until stiff peaks form and meringue is cool, about 10 minutes. Transfer to a pastry bag fitted with a 7/16-inch star tip (such as Ateco No. 825). Pipe 20 spirals, 1 1/4 inches round and 2 inches high, onto baking sheets lined with parchment, spacing about 1 inch apart. Bake 20 minutes. Reduce oven temperature to 150 degrees. Bake until dry but not brown, about 2 hours more. Transfer meringues to a wire rack; let cool completely. Meringues can be stored in an airtight container up to 3 days.
- 4. Make the curd: Whisk egg yolks, lemon zest and juice, and sugar in a heavy, medium saucepan. Cook, stirring constantly, over medium-low heat until mixture registers 160 degrees on a candy thermometer, 8 to 10 minutes. Remove from heat. Stir in salt. Add butter, 1 piece at a time, stirring after each addition until smooth. Pour curd through a fine sieve into a medium bowl. Cover with plastic wrap, pressing it directly onto surface. Refrigerate until cold and set, at least 1 hour (up to 2 days).
- 5. To serve, spoon 2 teaspoons curd into each shell. Top each with a meringue cap.

RECIPE REVIEWS add a review

kengin 30 Sep, 2008

BRANDY SNAP BASKETS WILL WORK JUST AS WELL FOR A CHANGE. BUT AFTER QUITE SOME TIME THEY DO VERY SLIGHTLY SOFTEN TO THE GOOD AS THEY WILL NOT BE SO CRUMBLY WHEN EATEN

emkaye 25 May, 2008

I'm pretty sure this is the same recipe as the one found in Martha Stewart Baking. about 99% sure. If so, this is amazing! It's the best lemon curd I've ever eaten. Don't be daunted by the temperature thing and all the steps. It's worth it. I made this with just the classic tart dough. Instead of buying tartlet pans, I just cut out circles and formed them inside a muffin tin. Martha may be horrified, but it worked and they were beautiful! and this broke newlywed didn't have to pay for a new pan!



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