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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.

[Close](#)[Martha Stewart Living, May 2006](#)**Yield**

Makes about 20

Ingredients

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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
 Pinch of salt
 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.

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kengin

30 Sep, 2008

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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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