

“Classic” French Citron Tart

Yield: 1 Tart

Crust: 8 oz Butter, unsalted 2 T Sugar 1 Egg ½ t Salt 1 # Flour, all-purpose 2-3 T Water White chocolate, chopped fine	Lemon Curd 3 Lemons, juice (15 fl. oz.) 1 Lemon zest, blanch whole lemon first in hot water to remove wax 2 Eggs ¾ C Sugar 2 T Butter, unsalted
	Meringue: 2 C Sugar 1 C Whites, room temperature

Procedure:

1. Make crust. Mix softened butter with egg. Mix dry ingredients together; add to butter and egg. Work dough into a ball; let rest 3 hours. Roll out dough to ¾ “, line tart pans. Chill the pans for 20 minutes. Par bake in preheated 350 F oven. Remove from the oven and add some chopped white chocolate to seal bottom of the crust. Allow the chocolate to set hard.
2. Prepare lemon curd. Bring lemon juice and zest to a boil. Mix together eggs and sugar. Add hot lemon juice to egg mixture whisking constantly. Return to heat and bring to a boil. Remove and cool down then add in softened butter.
3. Pour lemon curd on top of crust and bake until set (15-20 minutes). Cool.
4. Prepare Italian Meringue. Add enough water to the sugar to liquefy then place on Stovetop and cook to 242 F (softball stage). Place whites in mixer on 1st speed then turn on machine and slowly pour hot sugar in. Increase speed to 2nd, then 3rd and allow the mixture to cool down while running. Place in piping bag and pipe onto top of the tart. Burn with a torch. Serve.