

Lemon tart with berries



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Preparation 30 mins + chilling time | Cooking 45-50 mins | Serves 6-8

- 2 sheets frozen ready-rolled sweet shortcrust pastry
- 1 egg white, lightly whisked
- 4 eggs, lightly beaten
- $\frac{3}{4}$ cup cream
- $\frac{3}{4}$ cup caster sugar
- $\frac{2}{3}$ cup lemon juice, strained
- 2 tsp finely grated lemon rind
- 125g raspberries and blueberries, to serve
- Icing sugar, for dusting

STEP 1 Preheat oven to 200°C. Place pastry onto a bench to defrost. Cut 1 pastry sheet in half and join the half sheet with the full sheet, brushing with the egg white to seal to make a 35cm square. Line a lightly greased 24cm loose-bottomed fluted tart tin with the pastry. Trim the edges and prick the base with a fork. Place into the freezer for 10 minutes.

STEP 2 Line the pastry base with a sheet of baking paper, weight with pastry weights, rice or dried beans and bake for 10 minutes. Remove baking paper and weights and bake for a further 10 minutes or until pastry is light golden. Remove from oven and set aside to cool. Reduce oven temperature to 180°C.

STEP 3 Place eggs, cream and caster sugar in a large bowl. Whisk until well combined. Whisk in lemon juice and rind. Pour mixture into the cooled pastry base. Bake for 25-30 minutes or until the filling is just set. Set aside to cool completely.

STEP 4 Remove tart from the tin and place onto a serving plate. Top with raspberries and blueberries. Dust with icing sugar, slice and serve.

Note, if making ahead, refrigerate the cooled tart until ready to serve.