



CHOCOLATE-CRUSTED LEMON TART

Preparation time: 40 minutes
Chilling time: 3 hours minimum
Cooking time: 35 minutes
Use: 23cm (9in) tart tin with removable base
Serves: 6

PASTRY

175g (6oz) plain flour
25g (1oz) cocoa
pinch of salt
25g (1oz) icing sugar
125g (4½ oz) unsalted butter, chilled and diced
1 large egg yolk
2 tablespoons cold water

FILLING

75g (3oz) dark chocolate,
minimum 60% cocoa solids, grated
3 juicy unwaxed lemons
150g (5oz) caster sugar
4 large eggs
150ml (5oz) double cream
icing sugar to sprinkle

To make the pastry, sift together the flour, cocoa, salt and icing sugar. Rub in the cold butter using a food-processor or your fingertips until the mixture resembles fine breadcrumbs.

Mix the egg yolk with the water, and add to the mixture to make a dough. You may need a little more water. Gather the pastry into a ball, wrap it in grease-proof paper and chill in the fridge for about 1 hour.

Roll out the pastry from the centre and away from you, then back to the centre and down towards you, using your weight to push down on it to avoid stretching it. Line the tart tin.

Prick the pastry base with a fork in several places and chill for at least 2 hours or overnight.

Preheat the oven to 200°C/400°F/gas mark 6.

Line the pastry case with foil and baking beans and bake blind for 15 minutes, then remove the foil and beans and bake for a further 5 minutes. (Be careful not to overbake as the chocolate pastry can quickly develop a bitter taste.) Remove the tin from the oven and reduce the temperature to 160°C/325°F/gas mark 3.

While the pastry is still hot, scatter the grated chocolate evenly over the base and then leave to cool.

To make the filling, finely grate the zest from the lemons into a mixing bowl. Squeeze and strain the lemon juice and add it to the zest with the sugar. Whisk until the sugar has dissolved, then whisk in the eggs and the cream until the mixture is smooth.

Pour the filling into the cooled pastry case and carefully return it to the oven. Bake for 30–35 minutes until just set. Remove from the oven and leave on a wire rack to cool completely before removing from the tin.

Dust with icing sugar before serving.

HINT: If you love making pastry try to find yourself a rolling pin with ball bearings in it!
You can often pick up large, old ones at flea markets. They are the best because they are heavy, so you don't have to put as much effort into rolling.



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