

The perfect lemon tart

Ingredients:

The crust:

2 cups of walnuts

½ cup of sugar (half brown/half raw castor)

80 grams of butter (melted)

Cinnamon

Clove

The curd:

4 egg yolks

80 grams of butter (cut into cubes—it doesn't have to be cubes, just smaller pieces)

½ cup of raw castor sugar (or 2/3 cup, depending on how sweet you want it and how sour the lemons are)

3 large lemons

3 juiced

1 zest

1 passionfruit (optional fun addition)

Instructions:

1. Get the oven hot. I'd say 180 degrees but my oven is not the most reliable. So be happy with the knowledge that precise temperatures aren't required for this recipe.
2. Make sure butter (for curd) and eggs are at room temperature.
3. Crush walnuts, easiest in a food processor, but can be done by hand if a food processor isn't available or if feeling particularly angry and require an outlet.
4. Add melted butter and sugar, mix until looks like a (kind of) dough.
5. Line a ceramic pie dish with dough and bake until nuts have hardened and browned slightly. Please note: Walnuts can go from light brown to burn in a few minutes. So, after 20 min, check regularly.
6. Once browned, place crust in freezer. Can cool overnight if you don't want to put something hot in the freezer. I have no qualms about this though...
7. Begin curd while crust in oven.
8. Place glass/metal bowl over saucepan with boiling water. Glass bowl prevents the curds tasting metallic (which happens sometimes, depending on the bowls itself).
9. On a LOW heat, combine sugar and lemon juice, beaten egg yolks, and zest (passionfruit as well if feeling exotic). Unfortunately, I would recommend staying at the stovetop for the next 10 min, whisking gently. The eggs will cook and this process can get away from you very quickly.
10. Once this thickens, remove from heat. Add a cube of butter, and whisk it in. Then add another cube, whisk it in. Depending on the size of the lemons/eggs, may vary how much butter you need. After making it a few times you might see you need a little more/less. But know, it's not going to ruining anything if grams aren't exact.
11. Take crust out of freezer and pour curd in.
12. Bake for another 20 min. Cool in room/fridge/freezer. Eat.