

Lemon Curd Tartlet Filling

The base is lemon curd topped with meringue. Makes 1 dozen.

Ingredients:

- 1 lemon
- 4 Tbsp. plus 1 tsp. super fine sugar, divided
- 2 eggs, divided
- 2 Tbsp. unsalted butter, divided

Equipment

- Heavy bottom sauce pan
- Sieve
- Stand mixer with whisk attachment



Preston 2017

Lemon Curd and Meringue Tartlet Filling:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Remove zest from lemon and set aside	2	
	Squeeze juice from lemons (1 1/2 Tbsp.) and set aside	2	
	Separate 1 egg yolk, reserve egg white	1	
	In a heavy bottom saucepan, combine 1 Tbsp. butter, 1 1/2 Tbsp. lemon juice, lemon zest, 2 Tbsp + 1 tsp. superfine sugar, 1 eggs, 1/2 egg yolk	3	
	Whisk to combine	1	
	Over medium heat, stir constantly and bring to a boil. Reduce heat if mixture sticks to the bottom of the pan.	5	
	Once large bubbles form, continue to whisk vigorously	1	
	Remove from heat	1	
	Add 1 Tbsp. butter and whisk until it melts	1	
	Press mixture through a sieve into a bowl	2	
	Cover surface with plastic wrap and cool to room temperature	5	
	Refrigerate for at least 6 hours or overnight. May be made up to 4 days in advance.		6 hrs.
	Spoon cold lemon curd into tart shells, 3/4 full, return to refrigerator	5	
	Place 1 egg white in stand mixer bowl	1	
	Whip egg white on high until frothy. Pour 2 Tbsp. superfine sugar slowly into the egg white while whipping.	1	
	Whip until stiff peaks form	5	
	Transfer meringue to a storage bag.	1	
	Clip corner of bag and squeeze onto tarts	5	
	Turn on oven broiler	1	
	Place in oven under broiler to brown meringue. Watch carefully to prevent burning.	2	
	Total	6 hr 34; 21 min	