

# LEMON TART

6 Portions | Preparation time 120 min

## INGREDIENTS

### Cake

220 g wheat flour

110 g butter

1 tablespoon of stevia

2 pieces of yolk

One lemon peel

### Cream

3 eggs

100 ml cream 36%

1 tablespoon of stevia

50 ml of white wine

One lemon peel

Two-lemon juice

### Decoration

1 piece of lemon

1 tablespoon of honey

1 tablespoon of clarified butter

## INSTRUCTION

Start preparing the dough by sieving the wheat flour on the board. Add stevia, egg yolks and cold butter chopped into smaller pieces to the flour. Knead the dough as soon as possible.

When the dough reaches the right level of preservation, place it in a foil bag and for a minimum. Place the dough in the fridge for 30 minutes.

## PURCHASE LIST

Wheat flour

Butter

5 eggs

4 lemons

Stevia

Cream 36%

White wine

Honey

Clarified butter

Preheat the oven to 170°C. Grease the form on the tart with butter. Roll out the cooled dough on the board and put it into the mould. Bake the dough prepared in this way for 15 minutes. Weight the dough with beans or rice. After 15 min. remove the load from the dough and bake for another 5 min.

While the dough is being baked, prepare a lemon cream. Whisk the eggs and pour into a saucepan, in which we prepare the cream. Add stevia, white wine and cream to the eggs. Stirring constantly, wait until the cream begins to thicken. When the cream begins to thicken, add lemon zest and lemon juice. Warm-up for a while.

Heat the clarified butter in a pan. Put the sliced lemon on the hot butter. Give the lemon some honey. Fry on both sides until the lemon caramelises, about 3 minutes on each side.

Place the prepared cream into the previously baked dough. Place the previously caramelized slices of lemon on top of the grated one.

Bake the tart at 150°C 15-20 min.