

LEMONLENS

for a tarteform of ø28cm

WHAT U NEED:

for the dough:

200g flour

60g sugar

100g butter

1 vanilla bean

1/2 lemon (lemon peel)

1 yellow of an egg

for the creme:

3 eggs

1 yellow of an egg

180g sugar

2 1/2 lemon (juice and lemon peel)

125ml whipped cream

THE DOUGH:

make a heap of flour and sugar and digg a little crater. put the yelooow of an egg and the vanilla inside and grate the lemon peel over it. cut the butter into pieces and spread it over the whole thing. then cut all of it with a long knife as small as possible, so that the dough is easier to knead. work it until you dont see any butterpieces anymore and until your hands are fatty. thats how the dough wont get to mellow and goes well with the lemon creme.

after you worked the dough, roll it out between two layers of gladwrap (about 4mm thick). make the tarteform fatty and put it on the rolled out dough up side down. then flip that whole thing and fill the holes with the aborted dough. then put it in the fridge for 30 minutes.

heat up your oven to 190°C (if you dont use circulating air) and "blindbake" (stab into the dough with a fork and make lost of small holes) it for 15 minutes until the crowns get slightly light brown.

THE FILLING:

rap the peel of 2 and 1/2 lemons and squeeze the hell of a juice out of it. pour it over the peel.

put the eggs, the yellow of an egg and the sugar in a bin and mix it until its scummy. then add the lemon-mixture of peel and juice during mixing.

make the whipped cream stiff separately and fold it under the lemon-cream. there may still be little knolls of whipped cream inside (watch the video). after you did this, pour the whole thing into the blind baked shortcrust.

now bake the tart for about 50-55 minutes at 150°C (again if you don't use circulating air but "Ober- und Unterhitze") until the cream is not wobbly anymore and wait until it's cold to caramelize it. pull powdered sugar over the lemon lens and flame it with a bunsen burner until you have a crispy layer over your tart. don't flame too much (same thing as in life).

best served still warm after caramelizing or cold the next day. then the shortcrust has already absorbed a little bit of liquid and cream's flavor.

enjoy and please don't blame me for any spelling mistakes or wrong words I used. I'm Austrian my friends ;)

lens from the Rotaug crew