



Tarte Au Citron

(Serves 6-8)

27-30 (11-12" dish) & baking sheet

Pastry

250g Flour
100g caster sugar
125g butter
A few drops vanilla essence
4 egg yolks

Lemon Filling

2 eggs
100g sugar
1½ lemons
125g melted butter

Make pie pastry

Sift flour into bowl and make a large well

Put egg yolks, salt, sugar and vanilla into well and mix with fingertips until sugar dissolves. Pound butter with rolling pin to soften, add to the well and quickly work with other ingredients until partly mixed.

Draw in flour. Work dough into a ball.

Wrap and chill 30 minutes or until firm.

Put oven on to 190oC

Roll out the dough, line pie dish and chill until firm.

Bake blind in the heated oven for 12/15 minutes or until set but NOT brown.

Take from oven, remove paper and beans and let pie shell cool slightly.

Put a baking sheet into the oven to heat.

Make the filling.

Beat the eggs and sugar until light and thick enough to leave a ribbon trail

Stir in the rind and lemon juice followed by the melted butter.

Set the pie shell in the pan on the hot baking sheet and pour the mixture into the shell.

Bake for 20/25 minutes or until the filling is golden brown and set.

Serve at room temperature.