



Lemon Tart

Ingredients for the pastry

2 cups plain flour
1 cup icing sugar
200g cold butter, diced
2 egg yolks

Directions for the pastry

Place flour, icing sugar and butter in your Magimix food processor with the chopping blade. Blend until combined. Add egg yolks and mix for 20 seconds. (the mixture is still crumbly)

Tip into a large bowl and combined pastry together quickly until a smooth, even texture, form a ball and wrap in plastic. (tip: Do not heat the pastry with your hands, chill your fingers before mixing together)

Rest pastry in the refrigerator for 10 minutes.

Preheat oven to 180oc

Unwrap and press evenly into a 30cm round deep tart tin. Replace into the freezer while making the lemon filling.

Ingredients for the lemon filling

5 Lemons
7 eggs
1 ½ cups caster sugar
300ml pure cream
200ml lemon juice

Directions for the lemon filling

Zest lemons, place with the eggs, sugar and cream into your Magimix food processor and blend well at high speed for 1 minute.

Add the lemon juice and mix for 20 seconds.

Place the tart tin with the pastry in the bottom rack in the oven, the oven rack slightly out of the oven. Pour the lemon filling mixture into the tart tin with the pastry. Slide oven tray in and cook for 25 minutes.

Check by wobbling the tart, if it is still runny, cook for a further 5 minutes checking regularly. The top should be golden brown. Cool completely before serving.