



Tarte Au Citron

With vanilla cream, raspberry compote & a chocolate tuile

Makes 10 portions

Ingredients:

7 Eggs
100mls Double cream
175g Caster sugar
6 Lemons
40g Icing sugar
175g Plain flour
5g Butter
50g Raspberries
2-3 Springs of mint
15g Plain chocolate

Preheat the oven to 200C/180C Fan/Gas 6.

Put the flour, icing sugar and butter in a bowl and rub together until it resembles bread crumbs. Add the egg yolks and a little water so the mixture combines. Knead together 2 or 3 times then wrap in cling film and place in the fridge for a few minutes.

For the filling, break the eggs into a large bowl and whisk together. Add the rest of the ingredients and whisk until combined. Take the pastry out of the fridge and roll until it fits the tart ring. DO NOT ROLL TOO THICK! Line the pastry with baking paper and baking beans and bake blind for 10/15 minutes. Reduce the oven temperature to 170C/325F/Gas 3.

Remove the beans and pour the lemon mixture into the pastry case. Place in the oven and bake until the lemon mixture is set but still has a wobble to it. Whip the cream and add the vanilla.

Add some icing sugar and lemon juice to the raspberries and leave on one side. Melt the chocolate and make some decorations onto the parchment paper.

Put in the fridge to set.

Take great care to take the tart from the tin. Make a quenelle of cream and place onto the plate, then put a small mound of raspberries on the plate too. Dust the tart with icing sugar place onto the plate finish with a twist of lemon, chocolate decoration and a sprig of mint. Serve!

Food Allergies and Intolerance: Before ordering your food and drinks please notify a member of staff if you have a food allergy or intolerance.