



LEMON BLUEBERRY TART

FOR THE CRUST:

- 1 1/4 cup flour
- 1/4 cup sugar
- 8 Tbsp butter (diced and chilled)
- 1 Tbsp heavy cream
- 1 tsp vanilla extract
- 1 egg yolk
- 1/4 tsp salt

FOR THE FILLING:

- 2 cups Blueberries
- 1 3/4 cup of condensed milk
(one 14 oz can)
- 1/2 cup lemon juice
(roughly 4-5 lemons)
- 4 egg yolks
- 1 Tbsp lemon zest
- 1 Tbsp sugar
- 1 Tbsp apricot jam
- 1 Tbsp water

This tart recipe is a refreshing end to a summertime meal! With its bright flavor of lemon and blueberry, it is great either served by itself or accompanied with vanilla ice cream, or hand-whipped vanilla cream.

Start the crust by whisking your (one) egg yolk, vanilla and heavy cream together. Set aside. In a food processor, pulse your flour sugar and salt to combined, then add in your chilled diced butter and pulse until crumbled together. Next, with the processor running add the egg mixture and let run until combined. Take out the dough and form into a disk. Wrap in plastic wrap and let chill in the refrigerator for at least an hour.

Once chilled, roll out on a floured surface to about 1/8 of an inch thick and place into a tart pan being sure to press the dough into the fluted curves of the pan and cutting off any excess. Line the dough with a double layer of aluminum foil and blind bake at 350 for 18-20 minutes or until edges just start to brown. Take off the aluminum and let cool.

For the filling, combine the 1 Tbsp of sugar, apricot jam and water in a sauce pan over a medium heat and stir until sugar is dissolved. Once dissolved, add blueberries and keep them coated and occasionally stirring until they just start to crack and the liquid at the bottom of the pan turns purple. Take off of the heat and set to the side to cool.

In a bowl combine the condensed milk, additional egg yolks, lemon juice and lemon zest and whisk until well combined.

Taking your cooled tart crust, add the blueberries and spread evenly. Next add your lemon custard filling and spread evenly to fill the tart crust. Bake at 370 for 18 minutes or until the lemon custard is just set. Take out from the oven and let cool for at least 15 minutes before removing the fluted rim of the tart pan. Serve, and enjoy with those you love!

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