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Lemon tarts

INGREDIENTS (24 pieces)

Dough

250 g flour
125 g cold butter
80 g of sugar
1 pack of vanilla sugar
1 egg
1 pinch of salt

Filling

2 organic lemons
3 eggs
80 g of sugar
150 g Creme Fraîche (alternatively sour cream)

Knead all the dough ingredients into a smooth short pastry. Let it rest in the fridge wrapped in cling film for 30 minutes.

Grease two muffin trays and dust with flour. If there is only one tray, prepare it in two passes. Preheat the oven to 200 ° C, roll out the dough and cut out 24 circles with a diameter of approx. 10 cm each. Place these circles in the troughs of the trays, press them in, prick them with a fork and bake them in the oven for about 8 minutes.

For the filling, beat 3 eggs until creamy, stir in the sugar until the mixture is whitish and thick creamy. Now stir in the zest of one lemon, the juice of both lemons and sour cream. Distribute this lemon cream into the pre-baked pastry. Bake the trays one after the other for 15 more minutes.

Wine recommendation

Apasionado dulce, José Pariente