

Baking with Deb

Saturday, April 10th- Lemon Curd Tarts

Ingredient List

1. 1 ¼ cups all-purpose flour, plus extra flour for dusting work surface
2. 1 ½ cups granulated sugar
3. 16 Tablespoon unsalted butter, keep in refrigerator
4. 3 large eggs (room temperature)
5. 5 large egg yolks (room temperature)
6. 2/3 cup fresh lemon juice (about 3-4 lemons)
7. 1 ½ Tablespoons lemon zest
8. ¼ cup cornstarch
9. vanilla
10. salt
11. cooking spray (whatever you have on hand is fine)
12. Optional - fresh blueberries, raspberries, or blackberries to top your tarts, if you like
13. Optional – apricot jam, if you'd like to make a glossy glaze (“nappage”) for the fresh fruit

Equipment List

1. Food Processor (if you have one, if not a large mixing bowl will work)
2. Whisk
3. Steak Knife
4. Fork
5. Wooden spoon
6. Rubber spatula
7. Large muffin tin or individual tart tins (whatever size you have is fine, we'll make them work)
8. 1 teaspoon measuring spoon
9. Medium size mixing bowl
10. Medium glass or ceramic bowl for finished lemon curd
11. Saucepan
12. Scissors
13. Parchment paper
14. Plastic wrap
15. Rolling pin
16. Microplane or grater (for lemon)
17. Pie weights, or dry beans, or glass marbles, or unpopped popcorn (ie something oven safe, that has a little weight to it)
18. Circle biscuit or cookie cutter about ¼ - ½ inch wider than the top of your tart tin. If you are using a muffin pan, use a cutter about the same size or a little smaller than the opening of your muffin pan. (If you don't have a circle cutter, no worries, get creative – an upside-down drinking glass will cut nice circles.



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Homework (the fun kind!)

1. Pull your ingredients and equipment so you are ready to go at class time!
2. Mise en place (pre-measure your ingredients)
3. Preheat your oven to 375 degrees

Recipes

Shortcrust Tart Dough

- 1 ¼ cups (6 ¼ ounces) all-purpose flour
- ¼ cup granulated sugar
- ¼ teaspoon salt
- 8 Tablespoons (4 ounces) cold, unsalted butter
- 2 large egg yolks
- 2 teaspoons vanilla extract
- 1 to 3 teaspoons water

Lemon Curd

- 1 ¼ cups granulated sugar
- ¼ cup cornstarch
- 3 large eggs
- 3 large egg yolks
- 2/3 cup fresh lemon juice (about 3 – 4 lemons)
- 1 ½ Tablespoons lemon zest
- 8 Tablespoons (4 ounces) cold, unsalted butter