



# Lemon Raspberry Tart

Makes: 8 servings

Prep Time: 20 minutes Cook Time: 25 minutes

Total Time: 45 minutes plus cooling time 1 hour

## Ingredients

- Pâte Sucrée

### Lemon Curd:

- 4 egg yolks
- 1 whole egg
- 3/4 cup (150 grams) granulated sugar
- 1/2 cup lemon juice
- 1/4 + 1/8 tsp salt
- 1/2 cup unsalted butter, cut into pieces

### For Assembly:

- 2 (1/2-pint) containers fresh raspberries
- 1/2 cup raspberry jelly (or jam)
- Fresh mint for garnish

## Instructions

Make Pâte Sucrée. Let cool completely.

Meanwhile, in a medium saucepan, whisk together the egg yolks and whole egg, sugar, and lemon juice. Cook over medium-low, stirring constantly, until thick enough to coat a spoon, about 5 minutes.

Remove from heat and whisk in butter and salt. Strain into a bowl to remove any excess pieces that might've curdled (if you don't have a fine-mesh sieve, it's not a big deal to skip this). Cover with plastic wrap, placing directly on to the surface so a skin doesn't form. Let cool.

Spread the lemon curd evenly in the crust. Arrange the raspberries on top, starting at the edge and working inward.

Warm the jelly until it will drizzle (add 1 teaspoon of water if needed), then brush over the raspberries to add shine and seal the fruit. Fill in any gaps between the berries to cover any yellow curd showing. Garnish with mint leaves. Chill until ready to serve.

### Chef's Note:

Do not skip garnishing with mint leaves. The mint, even just sitting on top of the tart, lends such a wonderful flavor to this tart!