

Deep lemon tart, raspberries and citrus syrup

(serves 8)



Ingredients

400 g	Sweet short pastry
2	Eggs, whites, whisked lightly together
10	Lemons, juice
18	Eggs
700 g	Sugar
600 ml	Coconut cream
1 punnet	Raspberries

Citrus syrup

1 cup	Sugar
1 cup	Lemon juice
1 cup	Orange juice

Directions

1. Preheat the oven to 160C. Line a deep 23cm loose-bottomed spring-form pan with the pastry, ensuring that it overhangs the top edge. Do not trim it off. Line the pastry with a decent-sized piece of greaseproof paper and fill it with old rice or baking beans. Bake the pastry blind until a

light golden-brown - about 45 minutes - and remove from the oven.

2. Lift out the greaseproof paper and beans and set aside. Brush the insides of the pastry with the beaten egg whites, patching up any holes with leftover pastry, and return the case to the oven for 10 minutes. This will seal the pastry and stop it becoming soggy.
3. Remove the case from the oven and cool. Once cool, trim the top of the pastry in line with the top of the baking tin by gently running a serrated knife around it. Juice the lemons and strain the juice.
4. Break the eggs into a bowl with the sugar and whisk lightly until smooth and blended. Gently whisk in the lemon juice. Whisk the cream until lightly thickened and carefully combine with the eggs. Refrigerate this mix ideally for 12 hours, or while the pastry cooks.
5. Before pouring the filling into the pastry case, give it a gentle stir, then bake for 1-1½ hours.
6. Remove the tart from the oven and allow it to cool on the kitchen bench.
7. Serve slices of tart with raspberries and a drizzle of citrus syrup.
8. To make the citrus syrup, combine the ingredients in a heavy-based saucepan and bring to a simmer. Continue to cook until it reduces to a heavy syrup, then remove from the heat and cool. Do not stir the syrup after you place it in the refrigerator.