

Fresh Raspberry Tart with Lemon Curd

For the Crust:

¼ cup sugar
1¼ cups pastry flour
¼ tsp kosher salt
5 tbsp unsalted butter, chilled and sliced
1 small egg

For the Lemon Curd:

2 large eggs
½ cup sugar
6 tbsp fresh lemon juice
Grated zest of 1 lemon
1 cup heavy cream
4 cups fresh raspberries

To prepare the crust:

Place the sugar, flour and salt in the bowl of a food processor fitted with a steel blade and pulse to combine. Add the butter, one slice at a time, and pulse until the dough resembles coarse cornmeal. Add the egg and pulse until it forms a ball. Pat it down to form a disk, cover with plastic wrap and refrigerate at least 1 hour and up to 1 week.

Preheat the oven to 350 degrees. Place a medium-size mixing bowl in the freezer.

To roll out:

Place the disk on a floured surface and roll out as thinly as you can without breaking the dough. Place the dough in a 9-inch tart or pie pan. Place aluminum foil right on top of the crust and weight it down with the beans. Place in the oven 10 minutes. Remove the foil and beans and continue baking until golden, about 15 minutes. Set aside to cool.

To make the lemon curd:

Place the eggs and sugar in the top of a double boiler over medium-heat and cook until it is thick and lemon-colored, about 3 to 5 minutes. Add the lemon juice and cook for 1 minute. Set aside to cool.

Place the cream in the chilled bowl and whip until it forms stiff peaks. Gently fold the cooled lemon curd into the whipped cream. Place in the cooled shell and top with the raspberries.

Serve immediately or cover and refrigerate up to 4 hours.