

FRESH LEMON TART

INGREDIENTS:

Crust:

1 cup / 130 grams All-purpose flour
1 cup / 100 grams Ground almonds/ almond meal
1/3 cup / 70 grams Sugar
1/3 cup / 75 grams Neutral oil (I use canola)
1/4 tsp Salt
2 tsp Lemon zest
1-2 T cold water (if necessary)

Custard Filling:

1/3 cup / 38 grams Cornstarch
1/2+1/8 cup / 135g Sugar
1 1/4 tsp Agar Agar (look in Natural food stores or Asian food shops)
1/4 tsp Turmeric (for color)
1/4 tsp Salt
1/2 cup / 122g Lemon Juice (2-3 lemons)
3 cups / 695 g Coconut Milk (full fat, 2 cans will have leftover)
Zest of 3 lemons

Decoration:

sliced fresh fruits, berries, flowers, lemon slices, slivered almonds, coconut shreds, lavender, mint, rosemary—whatever you like

EQUIPMENT:

Scale if weighing ingredients
1-10" or 1-25cm springform cake pan, or 2-20cm tart pans, or 1 28cm tart pan
Zester/Grater
Large bowl
Small plate (for lemon zest)
Small bowl (for lemon juice)
Saucepan
Wisk
Scraper
Citrus juicer or strong hands
Measuring cups & measuring spoons