



Meyer Lemon Tart with a Layer of Chocolate

From Sunday Suppers at Lucques by Suzanne Goin. Serves 6–8.

Ingredients

1 recipe pâte sucrée or your favorite pastry dough
2 oz. bittersweet chocolate
4 extra-large eggs
3 extra-large egg yolks
1 cup sugar, plus 1 tablespoon
1 cup Meyer lemon juice
 $\frac{5}{8}$ cups cold unsalted butter, cut into small pieces
1 pinch kosher salt
1 cup heavy cream

Method

Preheat the oven to 375° F.

Line a 10" tart pan with the pâte sucrée. Prick the bottom with a fork, and line it with foil. Fill the lined tart shell with beans or pie weights, and bake 15 minutes, until set. Take the tart out of the oven, and carefully lift out the foil and beans. Return the tart to the oven, and bake another 10 to 15 minutes, until the crust is an even golden brown. Set aside on a rack to cool completely.

Melt the chocolate in a double boiler over medium-low heat. Spread the chocolate evenly on the crust, and chill in the refrigerator for at least 15 minutes, until the chocolate has solidified completely.

While the crust is chilling, make the curd. Whisk the eggs, egg yolks, sugar, and lemon juice together in a heavy-bottomed saucepan. Cook over medium heat, stirring continuously, alternating between a whisk and rubber spatula (see note), until the lemon curd has thickened to the consistency of pastry cream and coats the back of the spatula.

Remove the lemon curd from the heat. Add the butter a little at a time, stirring to incorporate completely. Season with the salt.

Let the curd cool about 8 minutes, and then strain it into the prepared tart shell. Chill the tart in the refrigerator.

Just before serving, whip the cream until it holds soft peaks. Cut six or eight wedges from the tart, plate them, and serve with dollops of whipped cream.

Notes

This tart should be served cold, so make it at least a few hours before serving. When you make the lemon curd, use both a whisk and a rubber spatula, alternating between the two as you stir. Cool the curd slightly before pouring it over the hardened chocolate layer. If it cools completely, it will lose its sheen. You can also make this tart with regular lemon juice.