



LEMON & MATCHA TART

Gluten Free

Yield 6 to 8 slices



INGREDIENTS

Matcha pastry dough:

- 80g rice flour
- 45g corn flour
- 40g ground almonds
- 40g icing sugar
- ¼ tsp xanthan gum
- 80g butter
- 1 egg
- 2 tsp *Matcha and Beyond* Culinary Grade matcha

Lemon curd:

- 12 eggs
- 125g sugar
- 3 lemons
- 150g room temperature butter

This is the perfect lemon tart! With a delicious homemade gluten free matcha pie crust, tart and smooth lemon filling, with the subtle matcha taste it's impossible to resist.

1. To prepare the dough, combine all dry ingredients in the bowl of a mixer. Start mixing with the flat beater and add diced cold butter little by little on a low speed. You should get a crumbly texture, then add the egg and keep mixing. You should get a ball of dough. Shape into a thick square, wrap in cling film and refrigerate overnight or at least 1 hour.

2. Preheat the oven to 170°C. Dust the worktop with a little flour and roll out the dough to 0.5cm thickness and use it to line a 24 cm tart tin. Bake blind for 15 minutes (line the pastry case with greaseproof paper and fill with baking beans) – leave it to cool down.

3. To prepare the lemon curd, juice the 3 lemons. In a mixing bowl whisk eggs and sugar together and add the lemon juice. Place the bowl over a pan filled with 1/3 of boiling water (bain-marie) on a low heat, stir continuously until it starts boiling then removed from the heat, pour in a room temperature mixing bowl to cool down, add the diced butter and stir till well combined. Put in the fridge to cool down for at least 20 minutes.

4. Finally pour the lemon curd mixture into the matcha pastry case. Sprinkle some matcha on the top.

The different steps of this dessert can be prepared in advance and the tart can be kept 2 days in the fridge. For the curd you can also replace a tbsp of the lemon juice with 1 tbsp of yuzu juice.