



Lemon Tart

By Claudia Fleming

Makes one 9-inch tart

This tart, filled with a vibrant olive oil-enriched lemon cream, is a perfect expression of my point of view these days. It reflects my inherited Italian sensibility and my French training, as well as my American inclination to merge the two.

XVOO Lemon Cream Filling:

- 200g sugar (7 oz. / about 1 cup)
- Zest of 4 lemons
- 4 large eggs
- 3/4 cup freshly squeezed lemon juice
- 1.5g Diamond Crystal kosher salt (1/2 tsp)
- 142g unsalted butter (5 oz.), diced, room temperature
- 170g extra-virgin olive oil

Sweet Tart Dough Crust:

- 150g all-purpose flour (5.3 oz. / about 1 cup)
- 50g sugar (1.8 oz. / about 1/4 cup)
- 1/2 tsp lemon zest
- 0.7g Diamond Crystal kosher salt (1/4 tsp)
- 100g unsalted butter (3.5 oz.), diced and chilled
- 1 large egg
- 1/2 tsp. vanilla paste or pure vanilla extract

To make the filling: In a nonreactive (stainless steel) saucepan, whisk the sugar with the lemon zest. Whisk in the eggs, one at a time, then whisk in the lemon juice and salt. Cook the custard mixture, whisking constantly, over medium heat until it thickens (the custard will be 180°F at this

point). Immediately strain the lemon cream through a fine sieve into a blender. Allow the lemon cream to sit for 10 minutes, stirring it occasionally so it cools evenly. Turn the blender on high and incorporate the butter, adding it a piece at a time. When the butter is fully incorporated, begin slowly streaming in the olive oil with the blender still on high. Transfer the lemon cream to a container, cover it directly with plastic wrap (to prevent a skin from forming), and chill at least 6 hours or overnight.

To make the dough: Combine the flour, sugar, zest, and salt in a food processor and pulse to mix. Add the butter and process until the mixture is the texture of coarse meal. Mix the egg and vanilla together in a mixing cup or bowl. Add the egg mixture to the machine and process until the liquid is incorporated (add some ice water, 1/4 teaspoon at a time, as necessary). Turn the dough out onto a lightly floured work surface. Gather it into a ball, wrap it in plastic, then flatten it into a disk. Chill the dough until it is firm, at least 1 hour and up to 2 days in the refrigerator (or freeze it for up to a month).

On a lightly floured piece of parchment, roll the dough out into a round about 12 inches across and 1/8 inch thick. Transfer the dough to a 9-inch tart pan with a removable bottom. (The easiest approach: Slide the bottom of the pan under the rolled-out dough, fold it loosely over the edges, drop the bottom to the pan, then unfold the dough and fit it to the pan.) Chill the dough for 15 minutes in the freezer or at least 30 in the refrigerator.

To blind-bake the crust, preheat the oven to 350°F. Line the tart shell with tinfoil and fill it with pie weights (beans or rice work). Bake until the dough is set, about 15 minutes, remove the foil and weights, and continue baking until the crust is fully cooked and golden, 15 to 20 minutes longer. Allow the tart shell to cool completely on a wire rack.

To finish the tart, whisk the lemon cream to loosen it, pour it evenly into the tart shell, and smooth the surface with an offset spatula. Refrigerate the tart until the filling is set, at least 1 hour. Slice and serve.

Sugared Pistachios

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Makes about 3/4 cup

- 100g pistachios (7 oz. / about 3/4 cup), roughly chopped
- 2 tsp. light corn syrup
- 1.5g Diamond Crystal kosher salt (1/2 tsp)
- 30g crystallized sugar, such as turbinado, Demerara, or Sugar In The Raw (1 oz. / about 2 Tbsp.)

Preheat the oven to 325°F and line a baking sheet with parchment paper. Put the nuts in a bowl. Add the corn syrup and mix well (I use my hands). Add the salt and crystallized sugar and toss

to coat. Arrange the pistachios in a single layer on the prepared baking sheet and bake until they are golden and smell toasty, about 15 minutes. Cool them and then store them in an airtight container. They will keep for at least 2 weeks.