

Lemon Meringue Tartlettes Recipe

Makes 8 mini tarts or 1 large 10-inch tart

Crust Ingredients:

1 cup butter
1 cup sugar
2 eggs
1 tsp vanilla
1 tbsp lemon zest
2 tsp fresh thyme, minced
3 cups flour
½ tsp salt
½ tsp baking powder

Filling Ingredients:

6 egg yolks
1/3 cup cornstarch
¼ tsp salt
1 ½ cup water
¾ sugar
2 tbsp butter
1/3 cup fresh lemon juice

Meringue Ingredients:

6 egg whites
Pinch of salt
½ tsp cream of tartar
2 tbsp sugar
1 tsp vanilla

Crust Directions:

Preheat oven to 350 degrees.

Whisk together the flour, salt, and baking powder. Set aside.

Beat together butter and sugar with an electric mixture until fluffy. Add vanilla, egg, lemon zest, and thyme.

Slowly add flour mixture to butter mixture in thirds, until well combines. Form dough into a ball, and split into 2 mounds. Wrap tightly in wax paper. Refrigerate for 1 hour.

Roll out dough and press into non-stick mini tart pans, preferably with a removable bottom. Or 1 large tart pan with a removable bottom. If you go with 1 tart you will have left over dough. You can freeze for up to 1 month, or cut and bake as cookies!

Filling Directions:

Simmer water and sugar on a medium high heat until sugar has dissolved. In a heat safe bowl, combine egg yolks with cornstarch, salt, and whisk until combined. Slowly add hot sugar water to eggs in a slow stream, whisking all the while. Return egg mixture to the pot and simmer until custard thickens into the consistency of a pudding. Add butter and lemon juice, whisk until smooth.

Allow custard to cool slightly. Then place 2 tbsp of filling in each tartelette.

Meringue Directions:

Whip egg whites, salt, and cream of tartar until foamy. Slowly add the sugar, beat until glossy and stiff peaks form. Add vanilla and whip until combined.

Transfer meringue to a pastry bag fitted with a round $\frac{1}{4}$ inch round tip. Pipe little mounds of meringue all around perimeter of tart and 1 large dollop in the center.

Place in a 375 oven and bake on the upper rack, for 3-5 minutes until golden brown. Allow to cool and refrigerate until ready to serve.