

Heart-Shaped Lemon Tart

PIE CRUST

Many people believe that a butter crust is superior to any other kind. This incredibly flaky and easy-to-handle oil-based crust may just change minds. *NOTE:* There are a number of steps to these directions, but really, making this crust is as easy as, well — pie.

TWO 9-INCH PIE CRUSTS

- 2 cups flour
- 1 teaspoon salt
- 1/2 cup vegetable oil
- 5 tablespoons ice water

1. Using a dessert fork if you have one, because they mix more efficiently than a dinner fork, sift the flour and salt together.
2. Pour the oil over the flour and salt and use your fork to work the oil in. Mix until all of the flour is incorporated into the oil. The mixture will look like sand-coloured pebbles of various sizes. Do not over mix.
3. Add the 5 tablespoons of water all at once and mush it gently into the oil/flour/salt with your fork. As soon as the mixture begins to hold together, push the dough together with your hand. The dough will be more moist than butter crust and more pliant. You may notice slightly lighter areas in the dough — areas where the flour not as incorporated into the fat. They will become more incorporated as you roll out the dough and have no effect on the crust.
4. Roll the crust out using whatever method you prefer. We recommend rolling between floured layers of parchment paper. Roll until the crust is thin and at least 3 inches larger than your heart-shaped baker.

NOTE: Do not cut the crust down until you have laid it into the Heart Baker and smoothed it in. Then, using a sharp knife, cut the crust so that it just overlaps the outside rim of the pan.

5. Fold the crust gently in around the lip of the pan, then fold it again to make a rolled edge about a half inch below the interior rim of the baker. Crimp the rolled edge, then prick the bottom of the crust with your fork every inch or so.

If you have pie weights, dig them out. If not, a 1 lb bag of beans poured into the shell will do the trick. To use this method, cut a piece of tinfoil larger than the bottom of the baker. Push the foil into the baker, moulding it to support the crust edge. Pour the beans into the foil. Bake at 375° for 15 to 25 minutes—until cooked through. Set it aside to cool.

LEMON CURD

- 12 egg yolks
- 2 cups sugar
- 2 tablespoons lemon zest
- 1 cup lemon juice
- 1 stick of butter

1. Zest enough lemon rind to make 2 tablespoons of zest.
2. In a heavy-bottomed medium-sized sauce pan, mix the egg yolks, sugar and lemon juice together.
3. Heat the pan over medium-low heat, stirring constantly, 10-12 minutes, until the mixture thickens — when you stick a wooden spoon in it, the curd should coat the back of the spoon.
4. Take the pan off the heat and cool the mixture until it is no longer bubbling. Add the butter, about a half tablespoon at a time. Stir after each addition until thoroughly incorporated before adding more. When all of the butter has been incorporated, add the zest and mix to incorporate.

Pour the curd into the cooled pie crust and place the baker in your refrigerator for the curd to cool and set. Garnish with raspberries.



NOTE:

We recommend serving with whipped cream, or using the left over egg whites (make sure they do not have any yolk in them) to make a meringue.