

Lemon & mint tart

Ingrédients

- 2 egg yolks
- 75g sugar
- 75g softened butter
- 100g flour
- 5g baking powder
- 40g lemon juice
- 2 eggs
- 60g sugar
- 5g cornstarch
- 60g butter
- 120g full cream
- 10g powdered sugar
- 2g mint leaves

Préparation

1. How about a sunny recipe to extend the summer?
2. On top of that, this recipe is pretty quick to prepare and it's very easy!
3. You can also adapt it to your tastes by replacing the mint with basil in the whipped cream Prep time : 50 minutes + 20 minutes cooking + at least 2 hours rest For a 20cm tart : Sablé breton : 2 egg yolks sugar softened butter flour baking powder Whisk the egg yolks with the sugar.
4. Add the butter, then the flour and baking powder.
5. Form a ball and spread it lightly between two sheets of parchment paper.
6. Place it in the refrigerator for at least 2 hours.
7. Then roll it out into a 20cm circle and bake in the preheated oven at 180°C for 15 to 20 minutes.
8. Lemon curd : lemon juice Zest of lemon 2 eggs sugar cornstarch butter Whisk the eggs with the sugar, zest and cornstarch.
9. Add the lemon juice.
10. Thicken the mixture over low heat, whisking constantly, like a pastry cream.
11. Remove from the heat and let it cool for a few minutes, then add the butter, cut into small pieces, and mix the cream with a hand blender.
12. Put a plastic wrap on the cream and let it cool in the refrigerator.
13. Mint whipped cream : full cream powdered sugar mint leaves Mix the cream with the mint leaves and leave to infuse in the refrigerator for 2 hours.
14. Next, whip the cream into a whipped cream by adding the powdered sugar.
15. Assembly : Put the lemon cream and whipped cream in two piping bags fitted with plain tips, then pipe them onto the sablé breton and enjoy!