

Lemon Tart Filling



INGREDIENTS:

8 Large Egg Yolks 1 Large Egg 1C Sugar 4- Large Lemons Zested (If small 6) 4- Large Lemons Juiced (about $\frac{3}{4}$ C Juice) $\frac{1}{4}$ t Real Salt $\frac{1}{2}$ Stick Unsalted Butter Cut into pieces $\frac{1}{4}$ C Heavy Cream well chilled

INSTRUCTIONS:

In a heavy bottom saucepan or double boiler place Eggs and Sugar and combine well. Add Zest, Lemons, and salt. Add Butter. Stir mixture over medium heat constantly. Filling will start to thicken in about 8 minutes in saucepan and 15-20 in double boiler. Thermometer will read 170 when finished. Strain immediately and add chilled Heavy Cream. This will balance some of the tart flavor. It is optional. Pour in warm Tart crust and bake 10-15 min at 350 or until middle still jiggles a little but outer edges are set.

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