



Lemon tart

Ingredients

9 egg yolks
6 eggs
250g of butter
250g of sugar
6/8 lemon zests and juice

1 Fill up a large saucepan with water half way. You need a large bowl, which fits on the top of the saucepan. The bottom of it should not touch the water.

2 Dice the butter and put all the ingredients in the bowl. Put the bowl on the top of the saucepan. And mix with a whisk. Keep mixing until it thickens up.

3 When it's thick, remove from the heat quickly and pour in the pre-cooked tart case. Let it set over night in the fridge.

You have to be very careful not to over cook the eggs; otherwise your lemon tart will become scramble lemon tart. If you have a probe, remove from the heat when it reaches 65°C. If you don't have one, be careful.