

Lemon Cheesecake Tart  
By Yossy Arefi  
*The New York Times*/NYT Cooking

Yield: 1 (9-inch) tart

Time: 1-1/4 hours, plus cooling

## Ingredients

### For the Crust

1½ cups/190 grams all-purpose flour

½ cup/50 grams confectioners' sugar

½ teaspoon fine salt

Finely grated zest of 1 lemon

10 tablespoons/142 grams unsalted butter, cold and cut into cubes, plus more for greasing the pan

1 egg yolk

### For the Filling

16 ounces/450 grams cream cheese, softened to room temperature

½ cup/100 grams granulated sugar

Finely grated zest of 2 lemons plus ¼ cup freshly squeezed juice

Pinch fine salt

2 large eggs

## PREPARATION

1. Heat oven to 375 degrees.
2. Make the crust: Combine the flour, confectioners' sugar, salt and lemon zest in the bowl of a food processor fitted with the steel blade; pulse a few times to combine. Scatter the cubed butter on top, then pulse until the butter is almost completely incorporated and the mixture is sandy. Add the egg yolk and pulse until incorporated. The dough should hold together easily. If not, pulse in up to 3 teaspoons of cold water, 1 teaspoon at a time. Alternatively, you can mix the dough in a large bowl, using your fingers or a pastry blender to mix the butter into the flour.
3. Lightly butter a 9-inch tart pan with a removable bottom and press the dough mixture evenly on the bottom and up the sides of the pan using a lightly floured straight-sided measuring cup to help press the dough into the corners of the pan. (If you need to trim extra dough to make it level with the edge of the pan, reserve it to repair any cracks after the shell has baked.)
4. Line the tart shell with a piece of aluminum foil, making sure to tuck it into the corners and over the edges. Set the tart shell on a baking sheet and bake the shell for 25 to 30 minutes or until the dough appears dry and lightly golden. If the dough puffs up while baking, gently press it back into the pan with an offset spatula or similar tool. Turn the oven down to 350 degrees. If necessary, repair any cracks with the remaining raw dough before filling.
5. While the shell cools slightly, make the filling: Add the cream cheese, granulated sugar, lemon zest and salt to a large bowl. Use an electric mixer to whip the cream cheese mixture until smooth and fluffy, about 4 minutes. Add the eggs one at a time,

mixing until completely incorporated before adding the next, scraping down the sides of the bowl with a rubber spatula, if needed. Add the lemon juice and mix until smooth. Tap the bowl on the counter a few times then stir a few times with a rubber spatula to release any large air bubbles.

6. Pour the mixture into the warm crust, smooth the top and carefully transfer the pan, still on the baking sheet, into the oven. Bake until just set around the edges and slightly wiggly in the center, 15 to 20 minutes.
7. Let the tart cool to room temperature, then transfer to the refrigerator to cool completely. Remove the outer ring and slice with a warm knife, wiping the knife with a towel in between cuts for the tidiest slices. Serve cold or at room temperature. This keeps well in the fridge, covered for a few days.