

Whole-Lemon Tart
By [Dorie Greenspan](#)
The New York Times – “A Simple Lemon Tart with Sensuous Surprises”
March 20, 2018

Yield: 8 servings

Time: 1 hour, plus cooling

Ingredients

1 partly baked 9-to9-1/2-inch tart crust in a pan with a removable bottom
(recipe below)

1 lemon, scrubbed and dried

1-1/2 cups/300 grams sugar

2 large eggs, at room temperature

3 tablespoons/24 grams cornstarch

4 ounces/113 grams unsalted butter (1 stick), melted and cooled

Confectioners' sugar, for dusting

PREPARATION

1. Center a rack in the oven, and heat it to 325 degrees. Place the crust on a baking sheet lined with parchment paper.
2. Cut the lemon into thin slices, and discard the seeds. Toss the slices and sugar into the bowl of a food processor, and whirl for 3 minutes, scraping the bowl as needed, until smooth. With the machine running, add the eggs, one at a time, and then, when they're incorporated, the cornstarch followed by the melted butter. Remove the bowl, and rap it against the counter a few times to pop some of the bubbles in the mixture. Pour the batter into the crust.
3. Bake the tart for 45 to 55 minutes, until the filling is puffed and lightly browned — don't be concerned if the top cracks. If you tap the side of the pan, the filling should seem firm; if it jiggles just the least bit in the center, that's fine. A toothpick poked into the center — be gentle — will come out clean. Transfer the tart on the baking sheet to a cooling rack. Leave until it reaches room temperature. The tart can be served now or chilled (it will keep in the refrigerator overnight).
4. Just before serving, dust the top with confectioners' sugar.