

## Lemon tart

### Ingredients

- **3 eggs**
- **1 lemon, grated zest**
- **125 g caster sugar**
- **150 ml double cream**
- **3 lemons, juice only**
- **1 orange, juice only**
- **icing sugar, for dusting**

### Method

5. Place the eggs, lemon zest and sugar in a bowl and whisk for a couple of minutes until the egg is all broken up.

6. Add the cream, orange and lemon juice. Mix well, skimming off any froth from the top of the mixture. Carefully pour the filling into the cooked pastry case.

7. Reduce the oven temperature to 160C/gas 3 and bake the tart for 30-35 minutes or until the filling has just set in the centre – it should only wobble very slightly when you take it out of the oven.

8. Remove from the oven and allow to cool for about 15 minutes before removing the tart from the tin and transferring to a plate or cake stand. When it is cool, dredge a little icing sugar over the top and cut into slices to serve.