



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

JULY 2021  
Recipe 146

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## 4th of July Lemon Tart with Fresh Fruit

### PREPARATION

Make crust:

- 1 - Combine flour, sugar and salt in a large bowl.
- 2 - Add the cubed butter and cut into the other ingredients with a pastry blender until coarse and sandy, or if you're using a food processor, pulse in short bursts.
- 3 - Whisk together the egg yolk and 2 tablespoons of the ice water. Add to the flour mixture and use a spoon or your hands (or a few pulses) to bring it together into a ball. If needed, add more ice water 1/2 tablespoon at a time.
- 4 - Cover with plastic wrap and chill in the fridge 1 hour.
- 5 - On a floured surface, roll the crust out to a rough 12 or 13-inch circle. Transfer to a greased 8-inch tart pan and press it in gently. Remove any overhanging crust.
- 6 - Chill in the fridge 30 minutes.
- 7 - Preheat oven to 375°F. Line chilled crust with greased foil and fill tart with baking weights, dry rice, or beans. Bake for 20 minutes.
- 8 - Remove foil and weights and bake for 10 minutes more, until golden. Remove and cool completely.

Prepare Filling:

- 1 - Warm the milk in a medium saucepan over medium heat just until bubbles appear at the edges. Do not bring to a boil.
- 2 - Meanwhile, whisk together the egg yolks, sugar, cornstarch, and lemon zest. Mixture will be very thick. When milk is warm, add to the egg mixture in a small steady stream while whisking constantly.
- 3 - Return mixture to the saucepan and cook over medium heat until thick, while stirring constantly with a rubber spatula. This should take about 3-4 minutes.
- 4 - Remove from heat and stir in butter, lemon juice, and vanilla extract.
- 5 - Pour into a bowl and cover with plastic wrap, pressing it directly on the surface of the custard. Chill completely, 1-2 hours.

Assemble tart:

- 1 - Stir cooled custard until smooth and spread into the tart crust.
- 2 - Top tart with fresh berries. Serve immediately, or chill in the fridge for up to 2 hours. Tart is best the day it is assembled, but can be stored in the fridge for a few days.

4th of July Lemon Tart with fresh fruit



Cooks Note: This decadent 4th of July tart is as delicious as it is beautiful. The crust is crisp and buttery, the creamy filling has a nice subtle lemon flavor, and the brightness of the summer berries, mango and kiwi add visual appeal.

Bon Appétit!  
-George

(photo by Marc-Henri)

### INGREDIENTS

For crust:

- 1 1/3 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1/4 teaspoon salt
- 1/2 cup cold unsalted butter, cubed
- 1 large egg yolk
- 2-3 tablespoons ice water

For filling:

- 2 cups whole milk
- 5 large egg yolks
- 1/2 cups granulated sugar
- 1/4 cup cornstarch
- Zest 1 lemon
- 1/4 cup unsalted butter, cubed
- 1/2 teaspoon vanilla extract
- 1 lemon, juiced
- 2-3 cups fresh berries and other colorful fruit such as strawberries, raspberries, blueberries, blackberries, mangoes and kiwi

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