**Lemon tArtlets With Lemon Curd**

**INGREDIENTS**

**For the tart dough:**

* 1 1/3 cups (166 grams) plain flour
* 115 grams cold unsalted butter, cubed
* 1/3 cup granulated sugar
* pinch of salt
* 1 large egg

**For the lemon curd:** (makes extra, about 1 1/2 cup in total)

* 1/3 cup lemon juice, about 2 lemons
* 2 large eggs
* 1 egg yolk
* 1/2 cup sugar
* 2 tablespoons chilled unsalted butter, cut into 1/2-inch cubes
* 1 tablespoon heavy cream
* 1/4 teaspoon vanilla extract
* pinch table salt
* Berries for serving (optional)

**INSTRUCTIONS**

**Make the tartlets:**

1. Cut the butter into the flour using a [pastry cutter](https://bit.ly/2EtsD35) until the mixture resembles course breadcrumbs.
2. Stir in the sugar and salt, then add the egg and stir with a fork until just combined. Use your hands to work the mixture into a dough. It might seem too dry at first, but as you mix it it will start to come together.
3. Roll the dough out on a floured surface to 1/8-inch thick\*.
4. Cut the pastry into rounds with a cookie cutter\*\* and press into mini muffin tins. Freeze for 20 minutes prior to baking to prevent shrinking.
5. Bake at 180° Fahrenheit for 20 minutes or until golden. Set aside to cool.

**Make the lemon curd:**

1. Heat lemon juice over medium heat until hot but not boiling.
2. Meanwhile, whisk eggs and yolk in a medium bowl. Gradually whisk in the sugar. While whisking, slowly pour hot lemon juice into the eggs. Return to saucepan and cook over medium heat. Stir constantly with a wooden spoon until mixture coats the back of a spoon.
3. Remove pan from heat and stir in butter. Once melted, stir in cream, vanilla, and salt. If the curd didn’t come together and thicken, simply return to heat and cook a bit longer, stirring constantly, until it thickens.
4. Curd can be stored in an airtight container in the fridge for up to a week, just cover with plastic wrap to prevent it from drying out.

**Assemble the lemon tartlets:**

1. Spoon the lemon curd into each tartlet shell.
2. Top each tartlet with a berry (optional) and serve.