

703 N. 3RD AVE
WAUSAU, WI 54401
715-675-2341



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Lemon Curd Tartlets
Makes 6 tartlets

These adorable lemon tartlets celebrate the goodness of bright, winter citrus, with a bit of added interest thanks to our honey-rosemary whipped cream. These tartlets will be a beautiful addition for bringing to any festivity, or for simply enjoying at home alongside your favorite sparkling wine.

Graham Cracker Crust Ingredients:

2 cups graham crackers (about 28 squares)
1/2 cup granulated sugar
1/2 teaspoon Kosher salt
1/2 cup unsalted butter, melted

3 large whole eggs
3 large egg yolks
1/2 cup fresh lemon juice (about 2 large lemons or 3 small lemons)
8 tablespoons cold, unsalted butter, cut into 1/2" cubes

Lemon Curd Filling Ingredients:

2 teaspoons lemon zest, about 2 lemons
1 cup granulated sugar
1/8 teaspoon Kosher salt

Honey-Rosemary Whipped Cream:

1 cup heavy whipping cream
2 teaspoons honey
1 sprig fresh rosemary

Directions:

1. Infuse the whipped cream: In a small saucepan, heat the whipping cream and rosemary sprig over medium-low heat. Do not boil. Once heated (about 2 minutes), remove the cream and rosemary from the heat and bring to room temperature. Once room temperature, chill in the refrigerator until very cold. While the cream chills, prepare the crust and filling.
2. Prepare the crust: Preheat the oven to 325°F. Grease six 4-inch tartlet pans with removable bases.
3. Use a food processor to process the graham crackers into a fine crumb. Pour the cookie crumb mixture into a medium bowl and whisk in the salt and sugar to combine. Pour in the melted butter, stirring until all of the cookie crumbs are coated, like wet sand.
4. Evenly press the crust mixture into the tartlet pans, firmly pushing on the bottom and the sides. Use the bottom of a glass or measuring cup to assist in achieving an even crust.
5. Place the tartlet pans on a rimmed baking sheet and bake in the oven for 12-14 minutes until lightly browned around the edges. Remove from the oven and set aside.
6. Prepare the lemon curd filling: Zest the lemons with a fine grater. Then, use a citrus juicer to juice them. In a medium saucepan, add the lemon zest, sugar, salt, whole eggs, egg yolks, and lemon juice, and cook the mixture over low heat, whisking constantly, until the curd begins to thicken, about 3-5 minutes.
7. Add the butter, one cube at a time, stirring until all the butter has melted and is fully incorporated. Wait to add more butter until each cube has completely melted.
8. Continue whisking and cooking the lemon curd on low heat until it has thickened and the temperature reaches 185°F, about 10 minutes. Remove the lemon curd from heat and use a fine mesh strainer to strain it into a bowl, tapping the sides to release any air bubbles. Press a piece plastic wrap over the top of the curd so a crust does not form while it cools.
9. Once the lemon curd has cooled to room temperature, carefully spoon it into the tart shells, evenly distributing it throughout all six tartlets.
10. Chill in the refrigerator for at least 4 hours or overnight.
11. Once ready to serve, remove the tartlets and the chilled cream from the refrigerator. Remove the rosemary sprig from the cold cream and discard. Add the chilled, infused cream to a stand mixer fitted with the whisk attachment, and whisk on high, slowly drizzling in the honey as you whip. Continue to whisk until stiff peaks form. Do not over whisk.
12. Add a healthy dollop of the honey-rosemary whipped cream to each of the lemon tartlets, and serve immediately.