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Desserts

The perfect end to a great meal is a heavenly dessert.

Caramelised Lemon Tart

Serves 4

Tart Shell

150g	unsalted butter
	Salt, to taste
250g	all-purpose flour
1	whole egg, lightly beaten

Lemon Filling

48g	Haco Crème Brûlée
740ml	cream
60ml	lemon juice
20g	lemon zest
24g	white sugar
65g	icing sugar
12	raspberries, for garnishing
4	fresh mint sprigs, for garnishing
4	scoop raspberry sorbets, for serving

- For the tart shell: Place the unsalted butter into a mixing bowl and then add a pinch of salt and whisk until creamy. Add in the all-purpose flour and a pinch of salt and mix with your fingertips until it resembles bread crumbs. Slowly add in the beaten egg and knead into a smooth dough, cover and place in the refrigerator to chill for about 2 hours. Remove the chilled dough from the refrigerator and roll it out on a lightly floured surface, and let it rest for 30 minutes. Place the dough sheet into a tart pan, then trim the edges and prick with a fork. Blind bake in a preheated oven at 180°C until pastry is lightly golden, for 30 minutes.
- For the lemon filling: Heat the **Haco Crème Brûlée**, white sugar and cream in a saucepan, stirring constantly until sugar is dissolved. Add in the lemon juice and lemon zest and bring mixture to a boil. Reduce heat and simmer for about 2 minutes, stirring occasionally. Remove saucepan from the heat and pour the mixture into the baked tart shell; chill uncovered in the refrigerator until set.
- To serve: Dust the lemon tart with icing sugar, and caramelize with a blow torch. Cut the lemon tart into equal portions and garnish each portion with 3 raspberries and a mint sprig. Serve with a scoop of raspberry sorbet at the side of the plate.