



MARIMAR ESTATE

VINEYARDS & WINERY

Serves 10 or 12

For the pastry:

1/2 cup whole almonds
7 tablespoons unsalted butter, at room temperature
1 cup flour
2 tablespoons sugar

To prepare the pastry:

Preheat oven to 350 degrees F. In the food processor, grind almonds finely. Add remaining ingredients, pulsing until there are no lumps of butter. Press dough into an ungreased 8- or 9-inch removable-rim tart pan or pie plate; make a thin, even layer. Push dough up the sides to about 1½ inches; try to make it very thin on the bottom, and thicker on the sides. Place in the preheated oven and bake for 20-30 minutes, or until golden brown.

To prepare the custard:

In a large bowl, beat the 4 egg yolks with the condensed milk, lemon juice and lemon zest. Stir in the milk. Beat egg whites until stiff but not dry. Fold them carefully into the mixture.

To prepare the tart:

Pour custard into the crust and bake in the 350-degree F oven for 35 to 40 minutes, or until top starts to get golden and a cake tester comes out clean. (During the baking process the filling will rise, but after it comes out of the oven it will fall to the crust level.) Serve at room temperature.

Tarta de Limón Oriola

(Aunt Oriola's Lemon Tart)

For the custard:

4 eggs, separated, at room temperature
1 (14-ounce) can sweetened condensed milk
3/4 cup fresh lemon juice
2 tablespoons lemon zest
1/2 cup milk

Recipe from:

The Spanish Table, page 222 (tart) and 191 (crust)
by Marimar Torres