

# Salt and Serenity

## Roasted Strawberry and Lemon Meringue Tarts

The lemon curd recipe is from Cook's Illustrated. The roasted strawberry recipe comes from the March 2016 issue of Bon Appetit Magazine. The tart dough recipe is from Jim Dodge's American Baker cookbook. The meringue recipe is from Anna Olsen.

The lemon filling needs to chill overnight, so begin it the day before you plan to serve the tarts. The tart dough can also be prepared a day ahead.

I used 4 inch mini tart pans with a removable bottom. If you don't have them, you can easily make these tarts in muffin tins. Makes 9 4-inch mini tarts, or about 12 tarts if you use muffin tins.

### Lemon Curd:

**2/3 cup lemon juice, from 4 lemons**

**4 large eggs**

**2 egg yolks**

**1 cup sugar**

**4 Tablespoons unsalted butter (2 ounces), cut into 1/2-inch cubes and chilled**

**2 tablespoons heavy cream**

**1/2 teaspoon vanilla extract**

**1/4 teaspoon kosher salt**

### Tart Dough:

**2 1/2 cups cake and pastry flour**

**1 cup icing sugar**

**1/4 teaspoon kosher salt**

**6 ounces (1 1/2 sticks) butter, cut into 1/2 inch pieces and chilled**

**1 egg, beaten**

**1 tablespoon milk**

### Roasted Strawberries:

**2 pounds strawberries, hulled and halved if large**

**1/4 cup granulated sugar**

### Meringue:

**8 large egg whites, at room temperature**

**1 teaspoon cream of tartar**

**2/3 cup sugar**

**6 Tablespoons icing sugar, sifted**

1. **Make lemon curd:** Heat lemon juice in small nonreactive saucepan over medium heat until hot but not boiling. Whisk eggs and yolk in medium nonreactive bowl; gradually whisk in sugar. Whisking constantly, slowly pour hot lemon juice into eggs, then return mixture to saucepan and cook over medium heat, stirring constantly with wooden spoon, until mixture registers 170°F degrees on instant-read thermometer and is thick enough to cling to spoon, about 3 minutes.
2. Immediately remove pan from heat and stir in cold butter until incorporated; stir in cream, vanilla, and salt, then pour curd through fine-mesh strainer into small nonreactive bowl. Cover surface of curd directly with plastic wrap; refrigerate for at least 6 hours, preferably overnight.
3. **Make tart dough:** Using the paddle attachment on an electric mixer, on low speed, mix together flour, sugar, salt and butter for about 2 minutes, until it resembles a coarse meal. Add egg and milk and mix just until dough comes together.
4. Remove dough from mixer and divide it in half. Roll each piece of dough between 2 sheets of parchment paper to a scant ¼ inch thickness. Using plate or bowl, about 6 inches in diameter, cut out circles of dough and press into tart pans. Trim off excess dough. Prick bottom of each tart with a fork a few times. Line tart shells with parchment paper or foil and then fill with pie weights or dried beans. Place tarts on baking sheet and freeze for 30 minutes.
5. Preheat oven to 350°F. Bake tarts for 15 minutes. Remove from oven and remove pie weights. Return tarts to oven and bake for another 5-7 minutes, until tarts are light golden brown. Remove from oven and let cool.
6. **Roast strawberries:** Increase oven temperature to 425°F. Toss strawberries and ¼ cup sugar on a clean rimmed baking sheet to combine. Roast strawberries, tossing once, until they are juicy but still hold their shape, about 5 minutes. Let cool slightly.
7. **Make meringue:** In the bowl of an electric mixer, whip the egg whites with the cream of tartar on medium speed until foamy, then increase the speed to high and gradually pour in the granulated sugar and icing sugar and continue whipping just until the whites hold a medium peak. Do not beat to stiff peaks!
8. Assemble tarts: Fill cooled tart shells with lemon cream. Top cream with

roasted strawberries. Pipe or spoon meringue onto the surface of each tartlet in a decorative pattern.

9. Using a kitchen torch, toast meringue, moving flame back and forth until evenly browned, or place tartlets under a preheated broiler for 1 to 2 minutes to brown.
10. Chill tarts until ready to serve.