

## LEMON-OLIVE OIL TART

<i>CRUST:</i>	<i>9" PAN:</i>	<i>11" PAN:</i>
<i>All purpose flour</i>	<i>1-1/2 c. (7-1/2 oz.)</i>	<i>2 c. (plus 1-2 T.)</i>
<i>Sugar</i>	<i>5 T. (1/4 c.)</i>	<i>7 T. (1/3 c.)</i>
<i>Table salt</i>	<i>1/2 t.</i>	<i>3/4 t.</i>
<i>Extra-virgin olive oil</i>	<i>1/2 c.</i>	<i>3/4 c.</i>
<i>Water</i>	<i>2 T.</i>	<i>3 T.</i>

### *FILLING:*

<i>Sugar</i>	<i>1 c. (7 oz.)</i>	<i>1-1/4 c.</i>
<i>All purpose flour</i>	<i>2 T.</i>	<i>3 T.</i>
<i>Table salt</i>	<i>1/4 t.</i>	<i>1/2 t.</i>
<i>Large whole eggs</i>	<i>3</i>	<i>4</i>
<i>Egg yolks</i>	<i>3</i>	<i>4</i>
<i>Grated lemon zest</i>	<i>1 T.</i>	<i>1-1/4 T.</i>
<i>Lemon juice</i>	<i>1/2 c.</i>	<i>3/4 c.</i>
<i>Extra-virgin olive oil</i>	<i>1/4 c.</i>	<i>1/3 c.</i>

*Whipped cream or Cool Whip for Topping*

- 1. FOR THE CRUST:** Adjust oven rack to middle position and heat oven to 350 degrees. Whisk flour, sugar, and salt together in bowl. Add oil and water and stir until uniform dough forms. Using your hands, crumble three quarters of dough over bottom of tart pan with removable bottom. Press dough to even thickness in bottom pan. Crumble remaining dough and scatter evenly around the edge of the pan. Press even up the sides of the pan. (I used the back of a large metal spoon to smooth things out.). Place pan on rimmed baking sheet and bake until crust is deep golden brown and firm to touch, 30 to 35 minutes, rotating pan halfway through baking.
- 2. FOR THE FILLING:** About 5 minutes before crust is finished baking, whisk sugar, flour and salt in medium saucepan until combined. Whisk in eggs and yolks until no streaks of egg remain. Whisk in lemon juice. Cook over medium low heat, whisking constantly and scraping corners of saucepan, until mixture thickens slightly and registers 160 degrees, 5 to 8 minutes.

3. Off heat, whisk in oil until incorporated. Strain curd through fine-mesh strainer set over bowl. Pour curd into warm tart shell.

4. Bake until filling is set and barely jiggles when pan is shaken, 8-12 minutes. Let tart cool completely on wire rack, at least 2 hours. Remove outer metal ring of tart pan. Slide thin metal spatula between tart and pan bottom, then carefully slide tart onto serving platter. Cut tart into wedges, wiping knife clean between cuts if necessary, and serve. (Leftovers can be wrapped loosely in plastic wrap and refrigerated for up to 3 days.)