



Meyer Lemon Tart with Rose Sugar Crust

Whispers in the Lemon Grove

Source: The Gilded Table – May Edition, Retro Recipes Revived

Yield: 1 tart (9-inch) | Prep Time: 25 min | Bake Time: 25–30 min

Recipe Description

A tender, rose-scented pastry shell holds silken Meyer lemon curd kissed with honeyed sunshine. This tart captures the essence of spring — fragrant, luminous, and soft on the tongue. Serve dusted with sugar or petals at your next gathering beneath the blossoms. Part of The Gilded Table: May Edition from Life in Bianca's Kitchen.

Ingredients

- For the Crust:
 - 1¼ cups all-purpose flour
 - ¼ cup powdered sugar
 - ½ tsp rosewater (optional)
 - ½ cup cold unsalted butter, cubed
 - 1–2 tbsp ice water
- For the Filling:
 - ¾ cup fresh Meyer lemon juice
 - Zest of 2 Meyer lemons
 - 4 large eggs
 - 1¼ cups granulated sugar
 - ½ cup heavy cream
 - Pinch of salt



Directions

1. Preheat oven to 350°F (175°C). In a bowl, blend flour, powdered sugar, and rosewater. Cut in butter until crumbly.
2. Press into tart pan and bake for 12–15 minutes or until lightly golden. Let cool.
3. In a separate bowl, whisk together lemon juice, zest, eggs, sugar, cream, and salt.
4. Pour filling into cooled crust. Bake for 20–25 minutes until just set.
5. Cool completely. Dust with powdered sugar or edible rose petals if desired.

Pairing Suggestion

Pair with The Garden Fête Fizz or a glass of chilled elderflower lemonade.



Inveniam viam aut faciam.

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