

## **Lemon Tart**

### **Saffron de Twah**

Filling:

1 can sweetened condensed milk  
7Tbsp Preserved lemon pureed  
1 large egg  
3 egg yolks

Crust:

All purpose flour: 350g (12.3 oz)  
Almond flour: 50g (1.8 oz)  
Powdered sugar: 150g (5.3 oz)  
Salt: a few pinch  
Unsalted butter: 180g (6.3 oz)  
Egg: 70g (2.5 oz)

Mix all ingredients except egg and blend in food processor until flour resembles sand. Pulse in egg until combined and pull. Rest dough in fridge. Roll out, cut for tart shells, fill and bake.

BAKE AT 350F / 175 C for 10-20 mins depending on the size until they are golden brown. Fill with tart filling and bake till set.