

## Citrus Tart

- The ingredient pics below are separated into two groups, the crust and the filling. The crust can be used with other fillings as well.
- The tart is made in a 9½-in fluted tart pan with removable base. The measurement is taken from the edge of pan so the tart is actually a bit smaller. The pic at the end of this diary, shows an Amazon purchase of a pan.
- When cutting out the parchment circle, draw the circle with a pencil around base, then cut around the circle slightly larger than the penciled area.
- If purchasing parchment circles, the 9-in is too small so you need to purchase the 10-in and trim.
- The pecans are toasted for about 5 minutes on 350 before processing to crumbs. Cool pecans completely before processing.
- 8 full graham cracker rectangles equal about 1 c of crumbs.
- When forming the crust, the key is to work on the sides first, then come back and pat down the center. All of this can be done with the bottom of a measuring cup.
- Set the pan on a baking sheet before forming the crust.
- The egg yolks should be at room temperature, but...eggs are easier to separate cold, so separate then leave to come to room temperature.
- Make sure to zest the citrus, before squeezing the juice.
- When adding juice to filling, pour through a small sieve to catch pulp or seeds.
- Zest always sticks to the mixer beaters, remember to remove the zest and get it into the batter.

- After the filling is baked, carefully move the tart to a baking rack to cool. Be careful since the bottom is removable.
- After it cools on the rack, move to a refrigerator to chill before serving.
- This tart needs to be made many hours ahead so that it is completely chilled when serving.
- When removing it from the pan, place your hand under the center and let the outer ring drop down. I like to do this over the sink. Then run an off-set spatula under the paper and around the pan, then push off on to a serving dish. You can also carefully set the tart over a 28oz can and let the outer ring just drop down.
- Leftovers are great for a few days in the refrigerator. Leftover slices can also be frozen for many weeks.

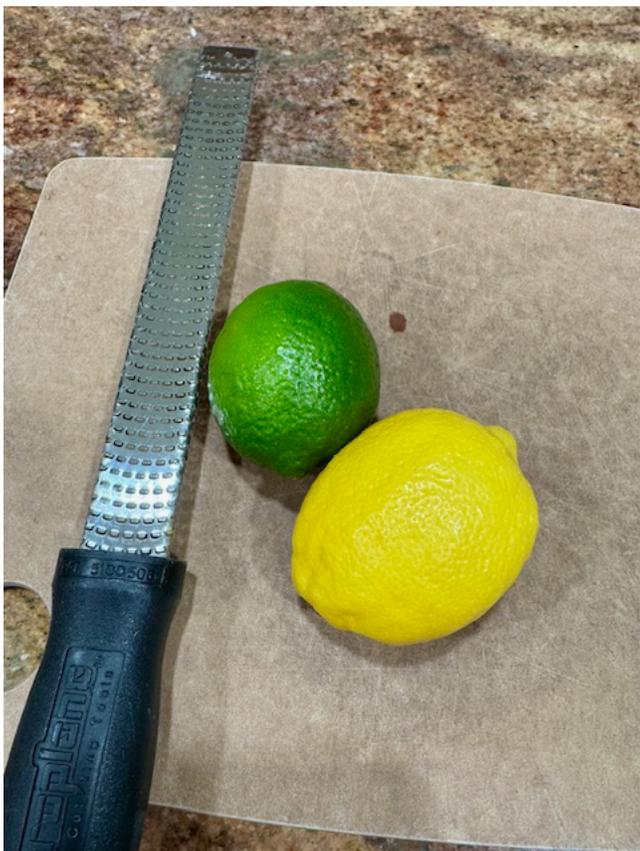




















## Fat Daddio's PFT-95 Round Fluted Tart Pan, 9.5 x 1 Inch

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