

Foodnity Recipes

Blueberry Lemon Curd Tart

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/4 cup granulated sugar
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] 1 egg yolk
- [ ] 2 tbsp ice water

Lemon Curd

- [ ] 1/2 cup fresh lemon juice
- [ ] 1 tbsp lemon zest
- [ ] 3/4 cup granulated sugar
- [ ] 3 large egg yolks
- [ ] 3 tbsp unsalted butter, cut into pieces

Topping

- [ ] 2 cups fresh blueberries
- [ ] 1 tbsp apricot jam (optional glaze)
- [ ] Powdered sugar for dusting

Instructions

1. Combine flour and sugar in a bowl; cut in the cold butter until the mixture resembles coarse crumbs.
2. Add the egg yolk and ice water, mix quickly to form a dough, shape into a disk, wrap, and chill for 30 minutes.
3. Roll out the dough, fit into a 9-inch tart pan, prick the base, and blind-bake at 350°F (175°C) for 15-20 minutes until lightly golden.
4. Meanwhile, whisk lemon juice, zest, sugar, and egg yolks in a saucepan; cook over low heat, stirring constantly, until thickened. Remove from heat and whisk in butter pieces.
5. Spread the warm lemon curd over the baked crust, scatter fresh blueberries on top, and bake for another 10 minutes just to set the berries. Cool completely, glaze with apricot jam if desired, then dust with powdered sugar.

Nutrition per serving

320 kcal	4 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust browns too quickly, cover the edges with foil.
- Use a microplane for zest to capture the most fragrant oils.
- For extra shine, brush the berries with a light apricot jam glaze while still warm.