CHARRED LEMON TART WITH BLACKBERRY-MINT COMPOTE & WHIPPED CRÈME FRAÎCHE

PAIR WITH 2017 ZINFANDEL ESSENCE

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INGREDIENTS

Serves 6 | Prep Time: 2 hours | Difficulty: Moderate

Tart Filling

1 9-inch tart shell (store-bought or homemade)

¾ cup sugar

3 large eggs

1 tablespoon lemon zest

½ cup fresh lemon juice

½ cup heavy cream

1 tablespoon butter

Powdered sugar, for garnish

Blackberry Mint Compote

1½ cups blackberries

1 tablespoon sugar

1 teaspoon lemon juice

4 mint leaves, torn

Whipped Crème Fraîche

½ cup crème fraîche

1 teaspoon sugar

1 teaspoon vanilla extract

INSTRUCTIONS

1. Preheat oven to 325°F.
2. In a medium saucepan over low heat, combine sugar, lemon juice, lemon zest, and eggs. Whisk constantly and cook gently until the mixture thickens enough to coat the back of a spoon, about 7–10 minutes. Remove from heat and whisk in the cream and butter. Strain through a fine mesh strainer into the prepared tart shell.
3. Bake the tart until the center is just set, about 25–30 minutes. Cool completely.
4. For the charred finish, brûlée the surface using a torch or place under a broiler for 1–2 minutes, watching closely to avoid burning.
5. Prepare the compote by simmering blackberries, sugar, lemon juice, and torn mint leaves in a small saucepan over medium-low heat for 5–7 minutes, until the berries release juice and the mixture becomes syrupy. Let cool.
6. Whip the crème fraîche with sugar and vanilla until soft peaks form. Keep chilled until serving.

Plating Instructions

Slice tart and dust with powdered sugar. Plate with a spoon of compote and a quenelle or dollop of whipped crème fraîche. Garnish with fresh mint.

Chef's Note

If brûlée torch is unavailable, skip charring step and use extra lemon zest for brightness.

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