

Sour Cream Lemon Tart with Strawberry Compote Glaze

By Camine Pappas/February 2014

Prep time 40 minutes/Cook time 40

INGREDIENTS:

Tart Pan

Dough for 1 simple pie crust

2 eggs

1 cup white sugar

1 - 8 oz container sour cream

1 package cream cheese @ room temperature

2 t finely grated lemon zest

Juice from one lemon

2 T flour

1 t pure vanilla extract

Butter to grease pan

Parchment paper to line bottom



Line the bottom of the tart pan with a bit of butter and a piece of parchment paper cut to the same size circle. Then butter the sides of the pan. Push the pie crust dough into the pan, and up the sides, and trim so it's no higher than the top of the pan. Prick with fork. Cook in a 400 degree oven for 9 minutes. Take out and cool on a wire rack.

In the meantime, mix eggs and sugar until well blended. I used a whisk and some muscle. You can use an electric hand mixer, too. Add the cream cheese and pulse to incorporate then on high to mix thoroughly. Then add the sour cream and the lemon juice, vanilla, zest, flour. Mix till very smooth but don't aerate. Stop after about 20 seconds with the electric mixer. Pour into the crust but don't overfill. Put in a 350 degree oven for 35 minutes. The center will be set.

Remove from oven, and let cool for about an hour on the stove top. Lift the tart out of the pan. Then put the glaze on. (SEE BELOW). Then cover and keep in fridge for 3 hours to chill. Serve with a mint sprig, or whipped cream.

GLAZE:

½ C strawberry jam

1 t lemon juice

½ t vanilla

2 T simple syrup

Warm all ingredients in a sauce pan. Not hot! Just warm and mixed. Pour over the cooled tart, roll around gently to get to the edges.

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