

## Baking Final

### For the crust:

1 1/4 cups flour  
1 pinch salt  
1/2 cups icing sugar  
1/2 unsalted butter  
1/4 ground almonds

### Metric Conversion:

250 mL + 60 mL = 310 mL  
1 pinch  
120 mL  
120 mL  
60 mL

### Divide by 2:

155 mL  
very small amount  
60 mL  
60 mL  
30 mL

### For the lemon curd:

4 eggs  
1 egg yolk  
1/4 cup sugar  
1/2 cup lemon juice  
2 lemons, zested  
3/4 cup butter

4 eggs  
1 egg yolk (15 mL)  
60 mL  
120 mL  
2 lemons  
60 mL x 3 = 180 mL

2 eggs  
7.5 mL (1/2 tbsp)  
30 mL  
60 mL  
1 lemon  
90 mL

### For the meringue:

2 egg whites  
1 pinch cream of tartar  
(used lemon juice instead)  
1/4 cup sugar

2 egg whites  
1 pinch  
60 mL

1 egg white  
very small amount  
60 mL

☆☆☆☆

Original yield gives 6 servings of 10 cm round 2 cm deep tart shell, which is not a very big or small amount.

## Baking Schedule

→ Before starting dough

- take out all of the needed butter from fridge (microwave if necessary)
- blend granulated sugar to make icing sugar
- grind almonds in blender

→ While waiting for dough to chill (1 hour)

- do the dishes
- grate & juice lemons
- separate the yolks and the egg whites (as needed)
- prepare counter for dough rolling

→ while waiting for lined tart tins to chill (30 mins)

- make the lemon curd
- do the dishes
- cool the lemon curd in the fridge

→ While tart shells are baking / cooling (30 - 45 mins)

- do the dishes
- make the meringues, leave to set
- puree the lemon curd w/ butter

→ while curd is setting in the tart shells (2 hours)

- do dishes / clean up
- take break!