



Long Livo

Lemon Lavender Tart

Citrus zest meets soothing lavender in a light, elegant tart.

20 min

Prep time

8

Servings

30 min

Cook time

Medium

Difficulty

50 min

Total time

French

Cuisine

Ingredients

Crust

- ☐ 1 1/2 cups all-purpose flour
- ☐ 1/4 cup granulated sugar
- ☐ 1/4 tsp salt
- ☐ 10 tbsp cold unsalted butter, cubed
- ☐ 2 tbsp ice-cold water

Filling

- ☐ 3 large eggs
- ☐ 1/2 cup granulated sugar

- ☐ 1/4 cup heavy cream
- ☐ 1/4 cup fresh lemon juice
- ☐ Zest of 2 lemons
- ☐ 1 tbsp dried culinary lavender
- ☐ 1 tbsp butter

Finish

- ☐ Powdered sugar for dusting
- ☐ Few fresh lavender buds (optional)

Instructions

- 1** Preheat the oven to 350°F (175°C). In a bowl combine flour, sugar, and salt; cut in the cold butter until the mixture resembles coarse crumbs. Add water a tablespoon at a time, stirring until the dough just comes together.
- 2** Press the dough evenly into a 9-inch tart pan, trimming the edges. Chill for 10 minutes, then blind-bake on parchment with pie weights for 12 minutes until lightly golden.
- 3** While the crust bakes, whisk eggs and sugar together until pale. In a small saucepan warm the cream, lemon juice, zest, butter, and lavender over low heat—just until it begins to steam. Remove and strain to discard the buds.
- 4** Gradually whisk the warm lavender-cream into the egg mixture, then pour the filling into the pre-baked crust. Bake for 20-25 minutes, until the center is just set and a light wobble remains.
- 5** Allow the tart to cool to room temperature, then refrigerate for at least an hour. Dust with powdered sugar and garnish with a few lavender buds before serving.

Nutrition per serving

310 kcal

Calories

5 g

Protein

38 g

Carbs

15 g

Fat

Tips & notes

- If you prefer a slightly sweeter tart, increase the sugar by one tablespoon.
- The lavender flavor intensifies after chilling, so let the tart rest longer if time permits.
- To avoid a soggy bottom, be sure the crust is fully baked before adding the filling.