

Choco Fever Dream

Lemon Lavender Tart

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

20 min Prep time	**30 min** Cook time	**50 min** Total time
8 Servings	**Medium** Difficulty	**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	5 g	38 g	15 g
Calories	Protein	Carbs	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.