

## SURPRISE YOUR LOVED ONES WITH THIS BEAUTIFUL ORANGE TART

With juicy oranges and a twist of vanilla, this orange tart tastes wonderfully light. It is guaranteed to succeed and such a pleasure to bake – once it's ready, you'll want to make it all over again.



## INGREDIENTS



### Tart Crust

1 ¼ cups all-purpose flour  
½ cup powdered sugar  
¼ teaspoon salt  
½ cup chilled butter,  
cut into small cubes  
1 large egg  
½ teaspoon vanilla extract (optional)

### Citrus Curd

3 large eggs  
½ cup granulated sugar  
¼ cup powdered sugar  
1 tablespoon orange zest  
½ cup freshly squeezed orange juice  
½ cup unsalted butter,  
cut into small cubes

### Topping

1 orange, cut into wafer-thin  
1 cup granulated sugar  
2/3 cup water



#### **Make the crust**

Put the flour, powdered sugar, and salt into a bowl and mix well. Add the butter. Work in the egg and vanilla extract and knead the mixture with your hands until everything holds together easily.



#### **Form and bake the crust**

Wrap the dough in plastic wrap and form it into the shape of a disc. Place it in the fridge for 30 minutes to chill. Preheat the oven to 180°C. Place the crust in a tart pan and blind bake the crust in the oven for 20 to 25 minutes. Remove the pan from the oven and allow the crust to cool completely.



#### **Make the orange curd**

Place a heat-proof bowl over a bain-marie. Whisk the orange zest, orange juice, eggs, and sugar for about 10 to 20 minutes until the mixture thickens. The mixture should stay separated when you draw a spoon through it.



#### **Pour the curd into the crust**

Remove the bowl from the bain-marie and add the butter one-third at a time and whisk until mixed. Allow the curd to cool slightly before pouring it into the crust.



#### **Prepare the topping**

Pour the water and sugar into a saucepan and heat them until the sugar dissolves. Cook the orange slices in the saucepan for 10 to 15 minutes until they are soft. Place three or more slices on the tart as a decoration.



#### **Finish**

Place the finished tart in the fridge for at least four hours (preferably overnight) to allow the curd to set.