

# Inverted lemon tart, summer fruit salad & lemon yogurt sorbet

**Serves** 6 | **Prepare** 1 hour + 24 hours standing/marinating

**Cook** 45 minutes

## For the sorbet:

150g caster sugar

250g natural set yogurt

1½ lemons, finely grated zest of 1, juice of both

## For the summer fruit salad:

400g punnet strawberries

150g punnet raspberries

finely grated zest 1 lemon

½ vanilla pod, deseeded

40g icing sugar

1 bunch Greek basil

## For the lemon tart:

juice 2 lemons

100g caster sugar

4 eggs

125ml whipping cream

## Day 1

- 1 For the sorbet, place the sugar in a pan with 150ml cold water and bring to the boil to make a sugar syrup. Set aside to cool.
- 2 Whisk the remaining sorbet ingredients into the cooled syrup and infuse for 24 hours in the fridge.
- 3 Make the summer fruit salad by placing all ingredients except the basil together in a bowl then cover with cling film. Place in the fridge for 24 hours – this will draw out the juices from the fruit.

## Day 2

- 4 Sieve the sugar syrup and churn the sieved contents in an ice-cream maker to make the sorbet.
- 5 Preheat the oven to 140°C, gas mark 1. Whisk the ingredients for the lemon tart together either over a bain-marie or in a microwave to approx 40°C, then divide between 6 individual 7cm-diameter silicone moulds. Bake in the oven for 15-20 minutes. Allow to cool, then freeze.

#### For the sable base:

75g unsalted butter

50g icing sugar

1 egg

2 tsp ground almonds

125g plain flour

#### For the sesame orange tuile:

60g caster sugar

finely grated zest ½ orange  
and 2 tbsp juice

2 tbsp plain flour

2 tbsp sesame seeds

30g unsalted butter, melted

- 6 Preheat the oven to 180°C, gas mark 4. Make the sable base by creaming together the butter and sugar until pale and fluffy. Separate the egg yolk from the egg white and discard half the white. Add the remaining white and yolk to the butter mixture and beat well to combine. Add the ground almonds and flour and beat again briefly to combine. Bring the mixture together to form a dough and place in the fridge to rest for 20 minutes.
- 7 Dust the work surface with a little flour and roll the sable dough out to 2mm thickness. Cut out 6 discs using a 6cm cutter and bake on a baking tray lined with parchment paper for 8-10 minutes until golden. Set aside to cool.
- 8 To prepare the tuile, mix all the ingredients together making sure there are no lumps of flour. Allow to rest in the fridge for an hour.
- 9 Preheat the oven to 170°C, gas mark 3. Using a palette knife, spread the tuile mixture as thinly as possible onto baking parchment or a silicone baking mat. Bake in the oven for around 8-10 minutes until a light golden brown. While the tuile is still warm, cut into whichever shape you prefer, such as long thin triangles, and bend them over a rolling pin to curl. You will need one tuile per serving. Leave to cool.
- 10 To assemble the dish, remove the tarts from the moulds and place each one on a sable biscuit. Allow to defrost fully (around 1 hour), then arrange the summer fruit salad and a few basil leaves along the front of the dish with the tart to the left. Quenelle or ball the sorbet to the right of the tart and place the tuile on top of the tart.

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#### Nutrition per serving

668kcal/11.3g protein/85.3g carbohydrate/61.2g sugars/31.3g fat/16g saturated fat/2.7g fibre/0.3g salt