



Honey Lemon Tart

INTERMEDIATE • 45 MINS + OVERNIGHT CHILLING

Bright, silky, and beautifully balanced. Capilano Pure Honey adds a soft sweetness that lets the citrus sing, creating a tart that's light, elegant, and made for sharing on balmy afternoons.



SKILL LEVEL
Intermediate

PREP TIME
45 mins

SERVINGS
8-12

Ingredients

- 1 sheet shortcrust pastry, defrosted
- 6 eggs (4 whole eggs + 2 yolks)
- $\frac{3}{4}$ cup Capilano Pure Honey

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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- ¾ cup fresh lemon juice (about 3–4 lemons)
- 1½ tablespoons finely grated lemon zest
- ¾ cup unsalted butter, cubed
- 1 tsp vanilla essence
- Fresh seasonal fruits, to top

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. Preheat oven to 180°C (fan-forced). Line a tart tin with the pastry, trimming edges where needed and pressing down. Prick the base with a fork, line with baking paper, and fill with baking weights or rice. Bake for 15 minutes, remove the weights and paper, then bake for a further 8–10 minutes or until golden. Set aside to cool.
2. In a heatproof bowl, whisk together the whole eggs, egg yolks, Capilano Pure Honey, vanilla, lemon juice, and lemon zest until smooth.
3. Place the bowl over a pot of simmering water (double-boiler method). Cook, stirring continuously with a spatula or whisk, until the mixture thickens enough to coat the back of a spoon (approx. 8–12 minutes).
4. Remove from the heat. Whisk in the butter cubes, one at a time, until melted and glossy. For an extra-smooth texture, strain the curd through a fine mesh sieve.
5. Pour the curd into the cooled pastry shell. Bake for 8 minutes to set slightly. Allow to cool, then refrigerate overnight.
6. Top with fresh seasonal fruits just before serving. Slice and enjoy chilled.

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