

## **Hibiscus Lemon Tart**

Serves 8

### **Almond Cumin Tart Shell**

1/2 cup butter  
1/3 cup sugar  
1 tsp. vanilla extract  
3/4 cup almond meal  
1/4 tsp cumin seeds  
1 cup all purpose flour  
2 eggs  
1 egg wash (1 egg beaten with 1 tsp. of water)

Preheat oven to 325°. Butter a 13 x 5 x 1-inch tart pan with removable bottom. Cream remaining butter, sugar and vanilla in large mixing bowl. Mix in almond meal, cumin seeds and flour with wooden spoon. Add eggs. Combine to form a dough. Transfer to floured work surface. Knead briefly. Wrap in plastic. Refrigerate 2 hours. Return to floured work surface. Knead just to make pliable. Roll to 15 x 7 inch rectangle, 1/8 inch thick. Transfer to tart pan. Prick dough with a fork. Press dough into the edges and sides of pan. Prick dough with a fork. Refrigerate 30 minutes. Line dough with parchment paper and fill with pie weights or beans. Bake 10 minutes. Remove weight and papers. Brush shell with egg wash. Continue baking until golden brown, about 5 minutes. Remove from oven. Cool.

### **Hibiscus Lemon Curd**

3 eggs  
3 egg yolks  
1 cup sugar  
2 Tbsp flour  
1/4 tsp. baking powder  
1 cup lemon juice  
1 lemon, zested  
1/2 cup dried hibiscus flowers  
1 stick butter, unsalted  
2 Tbsp Lemoncello

Whisk eggs, egg yolks and sugar in large stainless steel mixing bowl until pale yellow and ribbony. Add flour and baking powder. Slowly whisk in lemon juice, zest and hibiscus flowers. Place bowl over pot of simmering water, ensuring bowl does not touch water. Whisk constantly until mixture thickens and reaches 160 degrees on instant read thermometer. Strain through fine sieve. Whisk in butter and Lemoncello. Pour into tart shell. Cool. Cover with plastic wrap. Refrigerate overnight. Unmold. Cut into 1 inch bars.

***Bon Appetit...Executive Chef Bernard Guillas***  
***The Marine Room, La Jolla***  
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