



Featured Recipe

From: Ship of the Month:
Wind Surf

Lemon tart with raspberry sorbet

Category: Dessert (Serves 12)

Ingredients:

- 12 lemons, zested and juiced
- 12 ounces (3/4 cup) sugar
- 6 ounces (3/8 cup) butter
- 12 eggs
- 12 pre-baked individual tart shells
- raspberry sorbet



Preparation:

Warm lemon juice, zest, sugar, and butter in saucepan until butter is melted. Strain mixture through a fine mesh strainer and whisk in eggs until smooth. Pour lemon mixture into pre-baked sweet dough tart shells and bake at 300 degrees until set. Served chilled with raspberry sorbet.