





# NAARTJIE TART

Bright, zesty and luxurious, this tart pairs a velvety citrus curd with a golden, buttery shortcrust base. You can serve it with whipped cream and roasted naartjie slices.

8–10 servings | **PREP TIME:** 30 minutes | **CHILLING TIME:** 3 hours | **COOKING TIME:** 1 hour

2 cups **white bread flour**  
⅓ cup **white sugar**  
¼ tsp **salt**  
125 g **cold unsalted butter**, cubed  
1 **large egg yolk**  
3–4 Tbsp **ice water**

## FOR THE NAARTJIE CURD

6 **naartjies**, zested and juiced  
(about 230 ml juice)  
¾ cup **white sugar**  
5 **eggs**  
3 Tbsp **cornflour**  
80 g **unsalted butter**, cubed

1. In a blender or food processor, pulse the flour, sugar and salt. Add the butter and pulse until the mixture resembles coarse breadcrumbs.
2. Add the egg yolk and 3 Tbsp ice water, and pulse until the dough just starts to clump together. If it's too dry, add another 1 Tbsp ice water.
3. Turn out the dough onto a floured surface and gently press it into a disc. Wrap in cling wrap and chill for 30 minutes in the refrigerator or 15 minutes in the freezer.
4. On a floured surface, roll out the chilled dough between two sheets of baking paper to about 4 mm thick, and wide enough to cover the base and sides of a 25-cm tart pan.
5. Remove the top sheet of baking paper and use the bottom sheet to invert the dough into the tart pan. Peel off the baking paper and gently press the dough into the pan, patching any cracks as needed and trimming off any excess dough from the edges.
6. Chill the tart shell for another 30 minutes in the refrigerator or 15 minutes in the freezer. This helps prevent shrinking.
7. Preheat the oven to 180 °C.
8. Prick the tart shell all over with a fork, line with baking paper and fill with pie weights, or dried peas, lentils, beans or rice.
9. Bake for about 18 minutes to set the crust and lightly brown the edges, then remove the weights and baking paper, and bake for another 12–15 minutes until golden-brown and fully cooked. Allow the crust to cool completely before filling.
10. To make the naartjie curd, whisk the naartjie zest, juice, sugar, eggs and cornflour until smooth in a saucepan over medium heat.
11. Cook the mixture, stirring continuously, for 5–7 minutes until it thickens and bubbles. It should have a custard-like consistency.
12. Remove from the heat and immediately whisk in the butter until it melts and the curd is smooth.
13. For an extra-silky texture, strain the warm curd through a fine mesh sieve. Pour the strained naartjie curd into the cooled tart shell, spreading it evenly.
14. Bake the tart in the oven at 160 °C for 20–22 minutes until the filling is just set around the edges but still slightly wobbly in the centre.
15. Remove from the oven and cool to room temperature before refrigerating the tart for at least 2 hours to chill thoroughly and fully set the filling.