Lemon bars

INGREDIENTS

Base

120g butter, melted

220g flour

40g icing sugar

1 tsp salt

Zest of 2 lemons

Filling

130g cream

4 eggs

110g caster sugar

Zest and juice of 2 lemons (you want about 80g lemon juice)

1 tsp salt

5g cornflour

Candied lemon slices

120g sugar

100g water

1-2 lemons

METHOD

Preheat the oven to 180C. Line a 9''/20cm square tin with baking paper.

For the base, place the flour, icing sugar, salt and lemon zest in a bowl, then add the melted butter and mix to combine. Press this mixture into the prepared tin, and bake in the preheated oven for 18-22 minutes, until golden brown. Allow to cool slightly before adding the filling.

Decrease the oven temperature to 160C.

Place the cream in a saucepan and place over a medium heat until it has just started steaming.

Place the eggs, sugar, zest, juice, salt and cornflour in a bowl, and whisk to combine. When the cream starts steaming, pour over this mixture, whisking all the time. Pour this mixture back into the saucepan, and heat over a medium heat, whisking constantly, for about 4-5 minutes, until it is thick enough to coat the back of a spoon, and is steaming. It should be about 60C.

Pour the mixture over the base, and tap gently against your countertop to expel any bubbles.

Place back in the oven for 12-14 minutes, until just about set, with a very slight wobble in the centre.

Allow to cool at room temperature for 30 minutes, and then allow to set fully in the fridge for at least 2 hours.

Use a hot, sharp knife to cut.

For the candied lemon, place the water and sugar in a saucepan over a medium heat and bring to a boil, stirring occasionally to ensure the sugar dissolves. Use a sharp knife or a mandoline to cut the lemon into thin slices. Place in the boiling syrup, and reduce to a simmer. Use a cartouche (circle of baking paper) to cover the surface, and cook gently until the lemon slices have turned translucent - about 15 minutes. Remove carefully from the syrup and allow to cool on greaseproof paper before using.