



Coconut Shortbread Lemon Tart

with Pistachios



3h



2 Servings

If a classic lemon tart went on a Caribbean vacation, it would come back tasting like this. We make a simple shortbread crust and mix it with toasted coconut, then blind-bake it. Blind-baking ensures a crisp cookie-like shell that holds the puckery lemon custard. Top the tart with pistachios and more toasted coconut and you can practically feel the warm tropical breezes. (Serves 8—nutrition reflects 1 slice)

What we send

- 2 (1 oz) unsweetened shredded coconut ³
- 2 (1 oz) salted pistachios ³
- 2 lemons
- 2 (2½ oz) confectioners' sugar
- 2 (5 oz) all-purpose flour ⁴
- 2 (5 oz) granulated sugar

What you need

- 8 Tbsp butter, softened ²
- kosher salt
- 2 large eggs ¹

Tools

- rimmed baking sheet
- microplane or grater
- hand-held electric mixer
- 9-inch tart shell (or pie pan)

Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 450kcal, Fat 21g, Carbs 63g, Protein 6g



1. Toast coconut

Preheat oven to 350°F with a rack in the center. Spread **coconut** in an even layer on a rimmed baking sheet; toast until just golden, 4-6 minutes (watch closely as ovens vary).

Meanwhile, coarsely chop **pistachios**. Finely grate **1 teaspoon lemon zest** and squeeze **¼ cup lemon juice** into a medium bowl; set aside until step 4.



4. Make curd & bake tart

To bowl with **lemon zest and juice**, add **2 large eggs, 1 cup sugar**, and **2 tablespoons flour**; whisk until smooth and ingredients are evenly incorporated. Pour lemon curd into **blind-baked tart shell**, then carefully return to center oven rack. Bake until curd is just set, about 25 minutes.



2. Make crust

Set **2 tablespoons toasted coconut** aside for garnish in step 5.

In a medium bowl, combine **8 tablespoons softened butter, ⅓ cup confectioners' sugar**, and **½ teaspoon salt**. Use an electric hand mixer to beat on medium until light and fluffy, 2-3 minutes. Slowly add **1¼ cups flour** and **remaining toasted coconut**.



5. Decorate tart

While **tart** is still hot, sprinkle with **chopped pistachios** and **remaining toasted coconut**. Set tart aside to cool completely.



3. Blind-bake crust

Transfer **dough** to a 9-inch tart shell (or pie pan) and press into an even layer on bottom and up sides. Use a fork to prick crust all over. Transfer to fridge and chill for 15 minutes. Place chilled tart shell on same rimmed baking sheet and transfer to center oven rack. Bake until crust edges are golden brown, 20-25 minutes.



6. Chill tart & serve

Cover **tart**, transfer to fridge, and allow to chill for at least 1 hour. Remove **tart** from pan and dust with **remaining confectioners' sugar** before serving. Enjoy!