

# Lemon myrtle and lingonberry tart

This lemony-sweet tart is jewelled with iconic Swedish lingonberry jam, and has a hint of native Australian lemon myrtle to make it unique and utterly delicious. This recipe was created for IKEA in collaboration with Warren Mendes.



Serves 10-12



Prep time: 30 mins  
Cook time: 1 hour

## Ingredients

### Easy shortcrust pastry

2½ cups (375 g) plain flour  
⅓ cup caster sugar  
¼ tsp ground lemon myrtle (optional)  
Pinch of salt  
175 g unsalted butter, melted and cooled  
2–3 tbs cold water

### Tart filling

200 g unsalted butter, softened (at room temperature)  
200 g caster sugar  
½ tsp ground lemon myrtle (optional), plus extra to sprinkle  
2 tsp vanilla bean paste or 1 tsp vanilla extract  
Pinch of salt  
2 eggs  
200 g almond meal  
⅓ cup plain flour  
1 lemon, zested and juiced  
400 g IKEA lingonberry jam  
Whipped cream or ice cream to serve



Warren Mendes  
@warrenmendes

## Step-by-step

1. Preheat oven to 180°C, fan-forced.
2. For the shortcrust pastry, place flour, sugar and lemon myrtle (if using) in a bowl with a pinch of salt, and stir to combine. Add the butter and water and stir until the mixture comes together in a soft dough, but it don't let it become too wet.
3. Press the mixture into a greased or buttered 30 cm (top measurement) fluted tart tin, so that the crust is even all over. Use a cup measure to press the base so it is even, and use the cup measure to help you press even thickness sides too. Trim the top with a sharp knife to remove excess pastry, and chill the pastry for at least one hour. Place the tart shell in the oven for 15–20 minutes until it is light golden, then remove and cool slightly. Use any excess pastry to fill any gaps.
4. For the filling, beat the butter, caster sugar, lemon myrtle (if using), vanilla and a pinch of salt using electric beaters until thick and pale. Add the eggs and beat until well combined. Stir through the almond meal and flour, then the lemon juice and zest until well combined.
5. Spread half the lingonberry jam on the base of the tart base, then add the almond mixture. Smooth the top, then dollop heaped teaspoonfuls of the remaining jam all over the tart. Bake for 45 minutes, or until the top is golden and the filling is set. Remove and cool before serving.
6. Slice the tart in the tin to serve, or if you wish to remove the tart from the tin, use a spatula to help edge it out. Alternatively, when the tart is completely cool, top with a piece of lightly oiled baking paper to prevent sticking, and carefully invert it onto a flat plate, then invert again onto your serving platter. Serve with whipped cream or ice cream and a sprinkle of lemon myrtle (optional).

