

Add 80ml (1/2 cup) butter, 1 tbs at a time, whisking until emulsified. Using a ladle, pour remaining butter in a thin, steady stream, whisking continuously until emulsified. Add warm water, 1 tsp at a time, if too thick. Stir in tarragon, chervil and lemon juice. Season, cover and set aside for up to 4 hours. Do not reheat. Makes 1 1/2 cups.

6 To finish cooking chips, heat frying oil to 185C and fry chips, in 2 batches, turning, for 2 minutes or until golden. Drain on paper towel. Season with salt.

7 Thickly slice chateaubriand and serve with béarnaise sauce and chips.

MATT'S TOP 5 TIPS

- For perfect pastry, handle dough to a minimum and rest for as long as possible before baking; it will shrink less when baked. For a crisp pastry base, place pastry-lined pan on a heavy-based oven tray and bake on the bottom shelf of the oven.
- To transfer rolled-out pastry from your work surface to the pan, roll it up on a rolling pin, then unroll over the pan and ease into the sides. To trim, roll the rolling pin over the top.
- For a smooth, glossy top, try not to incorporate air into the filling – mix only to combine. If bubbles form, burst with a wooden skewer.
- If you don't have a wall oven, place the tart shell on the oven tray in the oven, then pour in the lemon filling.
- For the perfect set filling, bake the tart until just set; it will continue to cook once removed from the oven.

LEMON TART

- SERVES: 12
- PREPARATION: 20 MINS
- COOKING: 45 MINS

5 eggs

3 egg yolks

150g caster sugar

200ml freshly squeezed
lemon juice, strained

100ml freshly squeezed
orange juice, strained

250ml (1 cup) pouring cream

Icing sugar, to dust

Double cream, to serve

SHORTCRUST PASTRY

300g (2 cups) plain flour

80g (1/2 cup) icing sugar, sifted

180g cold unsalted butter, chopped


1 egg, lightly beaten

1 To make pastry, process flour, icing sugar and butter in a food processor until mixture resembles breadcrumbs. Add egg and process until mixture just comes together. Form pastry into a disc, enclose in plastic wrap, then refrigerate for at least 2 hours.

2 Preheat oven to 180C. Roll out pastry on a lightly floured surface until 4mm thick and use to line a 27cm tart pan with removable base. Trim edge, then line with baking paper and fill with dried beans or rice. Bake for 15 minutes, then remove beans and paper, and bake for a further 5 minutes or until golden. Set aside to cool. Reduce oven to 150C.

3 To make lemon filling, place eggs, egg yolks and sugar in a bowl and stir until just combined; try to avoid creating any air bubbles. Gently stir in lemon and orange juices. Place cream in a small saucepan and bring almost to the boil, then stir into egg mixture. Using a fine sieve, strain lemon filling into a jug. Place tart shell on an oven tray and pour in filling.

4 Bake for 15 minutes, then carefully rotate to ensure even cooking and bake for a further 10 minutes or until just set (see Matt's Tips, left). To check, gently shake tart; it should be slightly wobbly in the centre. If undercooked, bake tart for a further 5–8 minutes.

5 Cool tart to room temperature, then dust edge with icing sugar. Slice into wedges and serve with cream. 



Matt Moran's lemon tart