

# RV GODDESS: Lemon Blueberry Tart

Good enough for company, this lovely tangy tart comes together in a snap. I use my Pâte Brisée recipe for the tart, but in a pinch any pie crust (or ready-to-go pie crust from the supermarket) will do. I also call for a store-bought Lemon Curd - making this recipe super easy.

Nice alone, or with a scoop of vanilla ice cream, this Lemon Blueberry Tart is the perfect dessert for a backyard BBQ or around the campfire.

One single-crust pie dough, Pâte Brisée or store-bought pie crust  
12 oz fresh blueberries, rinsed, dried and picked-over  
3 Tablespoons sugar  
2 teaspoons cornstarch  
Zest from half a lemon  
Juice from half a lemon  
Four ounces of prepared Lemon Curd, such as Dickinson's (or more, to taste)

Place pastry dough into an oiled 10 or 11-inch tart pan with a removable bottom. Chill for 30 minutes (or, covered, up to 24 hours).

Heat oven to 350°.

Place blueberries in a small bowl. Sprinkle with sugar, cornstarch, lemon zest, lemon juice and stir to evenly coat the berries. Leave to meld, about ten minutes.

Using a spatula or the back of a spoon, spread a very thin layer of lemon curd evenly over the entire bottom of the crust. Evenly distribute the berries over the lemon curd. Berries should just cover the lemon curd in one layer.

Place tart on baking sheet and bake for 40-45 minutes at 375 degrees, or until crust has browned at the edge and berries are bubbly and bursting. Remove to rack and cool completely before serving.

Serves 6-8.