

Portions: 8



### Ingredients

3/8	cup butter
1/4 cup	confectioners' sugar
1 cup	all-purpose flour
3	eggs
1 cup	white sugar
1 tablespoon	grated lemon zest
1/4 cup	lemon juice
3 tablespoons	all-purpose flour
2 tablespoons	confectioners' sugar for dusting

### Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Process butter, 1/4 cup confectioners' sugar and 1 cup flour in food processor 10 seconds, or blend with pastry blender.
- Pat dough evenly into 9 inch round pie plate.
- Bake 12 to 15 minutes, until golden.
- Combine eggs, white sugar, lemon zest, lemon juice and 3 tablespoons flour and mix until smooth; pour mixture over hot crust.
- Bake 15 to 20 minutes more, until firm.
- Let cool completely in baking dish.
- Sprinkle with confectioners' sugar and cut into 12 triangles.

Bon appétit, *Chef Gilles.*

