Lemon Olive Oil Tart

Crust

1 1/2 cups flour

5 Tablespoons sugar

1/2 teaspoon salt

1/2 cup olive oil

2 Tablespoons water

Filling

1 cup sugar

2 Tablespoons flour

1/4 teaspoon salt

3 eggs plus 3 egg yolks

1 Tablespoon grated lemon zest

1/2 cup fresh lemon juice

1/4 cup olive oil

For the crust: Preheat oven 350.  Whisk together flour, sugar and salt.

Add oil and water and stir until a uniform dough forms.

Crumble 3/4 of dough into bottom of a 9" tart pan.  Press into pan with hands.

Scatter remaining dough around edge and press into pan with fingers.

Place tart pan on baking sheet and bake 30 minutes until golden brown.

For filling: Whisk sugar, flour and salt together in medium saucepan.

Whisk in eggs and yolks.

Whisk in lemon juice and zest.

Cook over low heat until mixture reaches 160 and begins to thicken.

Remove from heat and whisk in oil.

Strain mixture through strainer.

Pour filling into tart shell.

Bake filling 8-12 minutes until filling is set.

Let cool on wire rack for 2 hours.

Remove from pan, slice and serve.