

Christmas lemon tarts

pastry ingredients

360g butter

18 tablespoons water

4 tablespoons vegetable oil

4 tablespoons sugar

4 cups flour

filling

1 quantity lemon curd

topping fresh berries, raspberries, strawberries,
any red berry, fresh mint.

Pastry

1. Preheat the oven to 200°C , grease 4
muffin tins so 48 muffins all together or
3 - 36 if smaller class.

2. Place butter, water, oil, sugar and
salt in an ovenproof bowl.

3. Place the bowl in the oven for about
15 minutes until the butter is melted, bubbling
and just beginning to brown about the
edges.

4. Carefully remove the bowl from the oven
and dump in the flour. Stir quickly until
the dough comes together and pulls away
from the side of the dish.

5. Put a teaspoon of dough into one
mini muffin hole, and press into the base and
up the sides. Repeat until all the dough
has been used.

Prick the dough with a fork once only
Bake for 8-12 minutes until the pastry
is lightly golden all over
Remove from the oven, when cool enough
to handle, place on wire racks. Cool
slightly more.

Add a dollop of lemon curd, some
berries, a sprig of mint and some
sifted icing sugar.

Place onto 2 platters to serve.