

(makes about 36)

Little Lemon Tarts

For the pastry -

- 180g butter
- 5 tbs water
- 2 tbs vegetable oil
- 2 tbs sugar
- pinch salt
- 2 cups flour

For the lemon filling -

- $\frac{1}{4}$ cup plain flour
- 1 cup sugar
- $\frac{1}{2}$ cup lemon juice
- zest of one lemon
- 3 eggs
- 1 egg yolk
- pinch salt.

Method

- Preheat oven to 200°C
- Place butter water oil sugar + salt in a heatproof bowl. Put the bowl over a saucepan of boiling water until butter is melted. Transfer to a cool bowl and add the flour and mix until the dough comes together in a ball.
- Put a teaspoon of dough into greased muffin trays and press it into the mould to create 'cases' of pastry. Bake for 8-12 mins in the oven or until pale gold in color. Remove from oven.
- For the tart filling, combine flour and sugar in a bowl and add the lemon juice + zest. Mix until the sugar dissolves.
- In a separate bowl, whisk the eggs + egg yolk with salt. Add to the lemon mixture + whisk until well combined.

- Bake for 5-10 minutes
- Remove from oven + allow to cool slightly before serving.