



Christmas lemon tarts .

Ingredients

Pastry

- 360 grams of butter
- 18 tablespoons of water
- 4 tablespoons of vegetable oil
- 4 tablespoons of sugar
- 4 cups of flour
- Filling
- 1 tub of lemon curd
- Topping
- Mixture of berries or cherries in season

Method

- PASTRY
- Preheat the oven to 200 degrees Celsius
- Grease the mini muffin trays
- Place butter, water, oil, sugar and salt in an oven proof bowl.
- Place the bowl in the oven for about 15 minutes or until the butter is melted, bubbling and just beginning to turn brown around the edges.
- Ask an adult to remove the bowl with oven mitts.
- Time for you to measure your flour and add it to the bowl that has just come out of the oven. Stir quickly until the dough comes together and pulls away from the sides of the bowl.
- Put a teaspoon of the dough onto the base of your muffin trays and press up the sides.
- Repeat until all your dough is finished
- Prick each of the pastry case dough with a fork just once.
- Bake for 10 minutes until the pastry is lightly golden.
- Remove from the oven, when cool enough remove from the patty pans.
- Place the pastry cases onto 2 platters ,place a dollop of lemon curd into each pastry case.
- Decorate with your berries and a sprig of mint.