

CHRISTMAS LEMON BERRY TARTS

INGREDIENTS (Make 1.5 times)

Sweet Pastry

150g Plain Flour

75g Unsalted Butter

50g Icing sugar

1 egg yolk

Lemon Filling

3 Lemons juiced

150g Butter

100g Sugar

1 whole egg and 1 egg yolk.

METHOD

1. Measure flour and butter into a food processor and blend until bread crumb consistency
 2. Add the sugar and egg into the food processor and mix until it forms a dough. It should hold together when pressed into a ball.
 3. Make small balls of dough and press into the base of a muffin tray, pressing evenly until it covers the bottom and starts to push up the sides a little. Gently press any cracks that form back together.
 4. Bake in an oven set at 180oC for 8 ins or until golden
- FOR THE LEMON CURD:
5. Juice the lemons and add into a small saucepan with the other ingredients and heat until bubbling.
 6. Pour into a bowl to cool and cover with cling film and refridgerate.
 7. Put the tart cases onto a cooling rack and once cooled at the lemon curd (use the coldest most set curd or the jar of curd)
 8. Top with a berry and a sprinkle of icing sugar and serve.