**LEMON TART and rhubarb**

**INGREDIENTS**

* 1 tbs finely grated lemon zest
* 1/2 cup (110g) caster sugar, plus extra to sprinkle
* 1 tbs cornflour
* 2 eggs, lightly beaten, plus 3 extra egg yolks (reserve the whites)
* 50g unsalted butter, finely chopped
* 4 sheets frozen puff pastry, thawed
* 3/4 cup (185ml) lemon juice
* Rhubarb, cut into 2cm pieces and cooked gently in 2 Tbsp sugar.

**METHOD**

* 1. Preheat the oven to 180°C. Line a baking tray with baking paper.
	2. Place the lemon zest and juice, sugar, cornflour, beaten eggs and 2 egg yolks in a saucepan over medium heat. Cook, whisking constantly, for 10 minutes or until smooth and thick. Remove from the heat and whisk in the butter. Allow to cool.
	3. Meanwhile, lightly flour a work surface and roll out the pastry to a 24cm x 34cm rectangle. Trim a 2cm-strip from each side of the pastry sheet (leaving a 20cm x 30cm rectangle) reserving the strips.
	4. Brush the pastry sheet and strips with the remaining egg yolk. Arrange strips around the edge of the pastry sheet, trimming the edges to form a neat frame. Prick pastry sheet with a fork and sprinkle lightly with sugar. Transfer to the lined tray and bake for 15-20 minutes until golden.
	5. Leave to cool, then press down the centre of the pastry and fill the shell with the lemon curd. Refrigerate. Place the cut rhubarb into a pot and add the sugar, let warm and cook for 10 mins or until soft to touch (but not squishy). Let cool. Put one piece on each portion of tart (30)
	6. Serve (cut into pieces once tart has set in the fridge)