

# LEMON TART



## Ingredients:

3 sheets ready rolled sweet short crust pastry

3 tsp lemon rind (no pith)

1/3 cup lemon juice

3 eggs

½ cup caster sugar

2/3 cup (160ml) pouring cream

## What to do:

- 1) Preheat oven to 200c.
- 2) Line 3 lightly greased tart tins with pastry.
- 3) Blind bake tart cases for 15mins.
- 4) Remove cases from oven, remove paper and rice carefully and reserve for reusing.
- 5) Bake cases for a further 10mins.
- 6) Cool tart cases and drop oven to 170c.
- 7) Prepare tart curd in large bowl, whisking all ingredients together, let stand if there's time.
- 8) Pour curd evenly amongst tarts and bake in oven gently for 30mins.