



Recipes

Mrs Bridges Lemon Curd Tarts



Serves 4 - 5

Ingredients

- 350g shortcrust pastry
- 8 teaspoons lemon curd
- 4 teaspoons half fat creme fraiche
- Icing Sugar

Preparation

Preheat the oven to 150°C, 300°F, gas mark 2. Roll out the pastry & cut into 12 x 7cm circles using a pastry cutter, & put into a 12 hole bun tin. Chill for 5 minutes.

Mix the crème fraîche with the lemon curd & put a teaspoonful into each pastry case. Bake in the oven for 20-25 minutes, or until the pastry is golden. Remove the tarts & cool on a wire rack. Dust with icing sugar to serve.

"Laughter is
brightest where
food is best"



"in the kitchen there
is always something
new to learn,
taste and discover"

