

# Lemon Curd Tartlets

Bialik College Kitchen Garden Program



Bialik College

## Ingredients:

- Short crust pastry
- Lemon Curd:
- 2 eggs
- 1 egg yolk
- 2/3 cup caster sugar
- 2 teaspoons finely grated lemon rind
- 4 tablespoons lemon juice
- 100g butter, chopped

## Equipment:

- saucepan
- whisk
- plastic wrap
- mini muffin trays
- small bowl
- 6.5cm cutter
- fork

## Method:

1. Preheat oven to 180C.
2. Make Lemon curd: Place eggs, egg yolk, sugar, lemon rind & lemon juice in a saucepan. Whisk to combine. Add butter and place over medium heat. Cook, whisking for 7 to 8 minutes or until mixture coats the back of a wooden spoon.
3. Remove from heat and stand for 5 minutes. Pour into a small bowl and cover surface with plastic wrap. Set aside to cool completely.
4. Meanwhile, lightly grease mini muffin trays. Using a 6.5cm cutter, cut 24 rounds of pastry. Press pastry rounds into prepared trays. Pierce bases with a fork. Freeze for 10-15 minutes or until firm.
5. Bake pastry cases in preheated oven for 15 minutes or until lightly golden.
6. Cool in pan for 10 minutes and then transfer to a wire rack.
7. Spoon lemon curd in each pastry case and serve.