

# Lemon Tart



# Ingredients list

For the pastry:

- 300g plain flour
- 150g cold butter
- 1tsp caster sugar

For the filling:

- 3 eggs
- 70 ml Double cream
- 110g Caster sugar
- 2 lemons juice and zest
- Icing sugar for dusting

# Equipment list

- Glass mixing bowl
- Plastic spoon
- Metal plate
- Cutlery knife, tablespoon
- Measuring jug (put cold water in fridge)
- Rolling pin
- baking tray

# Method

Preheat the oven to 180 C or gas 5

1. Place flour in a bowl. Add the cold butter and chop onto small pieces.
2. Rub the butter into the flour until it looks like breadcrumbs. Add the sugar
3. Add enough cold water to the mixture to make it stick together into a dough
4. Gently knead for 1 minute. Wrap in clingfilm and chill for 5 minutes before rolling.



5. Lightly flour the work surface and roll out pastry until it is as thick as a pound coin.



6. Carefully place the pastry over the baking tin and feed into the corners making sure you don't stretch the pastry, prick the bottom with a fork, cut off the overhanging pastry.



7. Cover with baking paper and weigh down with baking beans and bake for 10 minutes



8. Remove from oven and remove paper and beans, re prick and put back in the oven for 10 minutes or until completely cooked.



## Method – For the filling

9. Break the eggs into a large bowl and whisk with a fork.

6. Add the rest of the filling ingredients and whisk again until well combined.

7. Pour into a jug, then pour into the cooked pastry case. – don't over fill.

8. Bake in the oven for 10-15 minutes until just set but with a slight wobble in the centre.

