

# Mini Lemon Tarts



*Makes 12 mini tarts*

## Ingredients

- 1 ½ sheets store-bought shortcrust pastry
- 1 egg
- 1 extra egg yolk
- 1/3 cup caster sugar
- 1 tsp finely grated lemon rind
- 2 tbsp lemon juice (1 lemon)
- 50g butter, chopped
- Berries to serve (optional)

## Equipment Needed

- Small saucepan
- Whisk
- Small bowl
- Grater or microplane grater
- Scales, measuring cups and spoons
- Glass or round biscuit cutter
- Juicer
- 12-hole mini muffin pan
- Wire rack for cooling

## Notes

- ✓ Use a regular muffin pan if you don't have a mini muffin pan – you will need to cut bigger pastry circles, and may need to bake the pastry cases for a little longer.
- ✓ The spare egg white can be frozen if you can't use it for anything else.

Don't forget to clean up! ☺

*Recipe and photo credit: Taste.com.au*

## Method

- Lay out pastry sheets to defrost.

### For lemon filling:

- Grate the lemon rind, yellow part only.
- Juice the lemon.
- Separate 1 egg, keeping the yolk.
- Place the egg, extra egg yolk, sugar, lemon rind, and lemon juice into the small saucepan. Whisk to combine.
- Add butter, and place saucepan over medium heat. Whisk constantly for 10 minutes or until the mixture thickens (coats the back of a spoon).
- Remove from heat and whisk for another minute. Allow to cool for 5 minutes.
- Pour into a small bowl and cover surface with gladwrap. Set aside to cool completely.

### For pastry cases:

- Preheat the oven to 180 deg (160 fan forced).
- Grease the mini muffin pan holes with butter.
- Using the round cutter, press 12 circles from the pastry.
- Press the pastry circles into the muffin holes. Pierce bases with a fork. Place in freezer for 10 minutes so they firm up.
- Bake pastry cases for 15 minutes or until light golden in colour.
- Cool in pan for 10 minutes, then transfer to a wire rack to cool completely.

### To assemble tarts:

- Once cool, use teaspoons to carefully spoon the lemon filling into the pastry cases.
- Serve as they are, or with a raspberry or half strawberry placed on top for that finishing touch!