

Passionfruit curd tarts (makes 26 tartlets)

Equipment	Ingredients
Small mixing bowl Medium saucepan Wooden spoon Knife and chopping board Medium sized cupcake tin 2 Teaspoons Measuring cups Scales Set of round cookie cutters	• 3 sheets storebought shortcrust pastry • 125g chilled butter, chopped • 155g (3/4 cup) caster sugar • 180ml (3/4 cup) fresh passionfruit pulp (approx. 15 passionfruit) • 4 egg yolks

For this recipe you may find it helpful to have some team members work on the curd whilst others work on the pastry cases, to allow for cooling times.

For pastry cases:

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

For the passionfruit curd:

1. Combine the butter, sugar, passionfruit and egg yolks in a medium saucepan over **low** heat.
2. Cook, stirring, for 10-15 minutes or until the mixture thickens.
3. Take off the heat and continue stirring until cool.

To assemble tarts:

1. Once both the tart shell and curd is cool, use teaspoons to carefully spoon the curd into the pastry cases.
2. Serve as they are, or with a raspberry or half strawberry placed on top for that finishing touch!