

Jam Tarts

Ingredients for Shortcrust Pastry:

200g Plain Flour

50g Block Butter

50g Lard / Trex

40ml Cold Water (approximately)

Pinch of Salt



Please bring container to take your jam tarts home in.

Ingredients for Filling:

Jam or Lemon Curd



Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Weigh and measure out ingredients.
3. Cut the block butter and lard / trex into small even size pieces.
4. Sieve flour into a large plastic bowl and add a pinch of salt.
5. Add the butter and lard / trex.
6. Shake the bowl so the fat is coated in flour.
7. Rub fat into the flour with your fingertips until it resembles breadcrumbs. If you shake the bowl, any lumps will raise to the top. Continue with the rubbing-in method until the breadcrumbs are all small.
8. Measure the cold water on the weighing scales.
9. Make a well in the middle of the breadcrumbs and add the water a little at a time, mixing with a round-bladed knife until it forms a dough. You may not need to add all of the water.
10. Using a flour dredger, sprinkle some flour onto the work surface.
11. Roll the shortcrust pastry out onto the floured surface, using a floured rolling pin, to approximately 0.5cm thick. Always roll forward to ensure an even pressure is applied to the pastry.
12. Using a pastry cutter, cut round shapes from the pastry and press into a 12 hole cake tin.
13. Put a teaspoon of jam or lemon curd to each pastry case using a teaspoon, **do not overfill**.
14. Using oven gloves place the tin in the oven and bake for 15 minutes until golden brown.
15. Remove from the oven using oven gloves, place the tin on the top of the hob. Leave the jam tarts to cool in the cake tin for 5 minutes before removing.
16. Remove with a palette knife and place onto a cooling rack.



Adaptations:

- Use different flavour jam.
- Fill the tarts with fresh fruit and glaze.
- Add small pastry shapes to the top of each jam tart.