

Sweet Tartlets: Raspberry and Lemon



Ingredients for Shortcrust Pastry Base:

200g Plain Flour
50g Butter
50g Lard / Trex
40ml Cold Water (approximately)
Pinch of Salt

Ingredients for Filling:

Homemade Lemon Curd
115g Fresh Raspberries



Please bring a container to
take your tartlets home in.

Ingredients for Homemade Lemon Curd:

Grated Rind and Juice of 2 Large Lemons and Cold Water to make up to 300 ml
50g Cornflour
75g Caster Sugar
3 Egg Yolks
40g Butter



Method:

1. Preheat the oven to 190°C or Gas Mark 5.
2. Weigh all the ingredients accurately.
3. Cut the butter and lard / trex into small pieces.
4. Sieve flour into a large bowl, add the salt.
5. Add the butter and lard / trex and shake bowl.
6. Rub fat into the flour with your fingertips until it resembles breadcrumbs. Shake the bowl and any lumps will rise to the top.
7. Measure 40ml cold water on the weighing scales.
8. 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.
9. Roll out the pastry, on a lightly floured surface, make sure the thickness is even, use pastry levellers to achieve this.
10. Using a circular cutter a little larger than the bun tin, cut out the pastry bases.
11. Line the bun tin with pastry circles.
12. Line each pastry case with baking paper and fill with baking beans / uncooked rice.
13. Blind bake for 10 to 15 minutes, or until golden and cooked through. If the pastry has not blind baked evenly, remove the baking paper and baking beans / uncooked rice and bake for a further 4 to 6 minutes.
14. Meanwhile to make the lemon curd: Grate the rind from the lemons and then use a juicer to remove the juice. Add water to the lemon juice to make it up to 300ml of lemon flavoured water. Place the cornflour in a small plastic bowl and blend to a smooth paste with a little of the lemon flavoured water. Add the rest of the liquid.
15. Transfer the mixture into a saucepan and bring to the boil. Simmer for 1 minute, stirring constantly.
16. Remove from heat and beat in egg yolks, caster sugar, butter and lemon rind.
17. Remove the saucepan from the heat and allow to cool on a cooling rack.
18. Once the pastry has been blind baked, remove the baking beans / rice and paper and take the pastry cases out of the tins.
19. Leave to cool completely on a cooling rack.
20. Set aside 12 raspberries for decoration and fold the remaining ones into the lemon curd.
21. Spoon the mixture into the pastry cases and top with the reserved raspberries.

