


	<h1>Lemon Tart</h1>	<p>Serves 8-12</p>
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**Preparation time:** 20 minutes

Ingredients	Qty
Short crust pastry	1
Large lemons	3
Eggs	6
Castor sugar	250g
Pure icing sugar	
cream	200ml

## METHOD

1. Line a 24cm loose bottomed deep flan tin with pastry, then bake blind at 200 degrees C for 20 minutes. Reset oven to 160 degrees C.
2. Zest and juice lemons. Combine eggs and sugar until well amalgamated, then add zest and juice and stir well.
3. Add cream and mix well using a balloon whisk. Pour into just-baked pastry case and bake for 35-45 minutes until almost set.
4. Cool in tin for at least 30 minutes before serving.
5. Serve dusted with icing sugar and thick cream.

	<h1>Roux Brothers sweet short pastry</h1>	<p>yield~500g</p>
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**Preparation time:** 15 minutes

INGREDIENTS	Qty	Equipment
Plain flour	250g	Marble or wooden pastry board or bench
Butter slightly softened	100g	Greaseproof paper or silicon paper
Icing sugar, sifted	100g	
salt	1 small pinch	
Eggs 55-60g room temp	1 each	

Note: This should be enough for two tarts.

## METHOD

1. Remove butter from refrigerator 30 minutes before making pastry. Sieve flour and salt onto a workbench. Chop butter into smallish pieces and toss lightly in flour.
2. Place flour, salt, sugar and butter into your food processor and mix. Once butter, sugar and flour has mixed together add the eggs. You can adjust the consistency of the dough by either adding more flour and water.
3. Wrap pastry in plastic film and refrigerate for 20-30 minutes. When required, roll out pastry, dusting generously with flour as necessary. This dough can be frozen or stored in the fridge up to a week.