



Lemon Bakewell Tarts

Ingredients

For the sweet pastry

85g butter, at room temperature

zest 1 lemon

50g icing sugar

1 egg yolk

200g plain flour, plus extra for dusting

For the filling

zest 2 lemons

100g butter, at room temperature

100g caster sugar

2 large eggs

85g ground almonds

25g plain flour

6 tbsp lemon curd

25g flaked almonds

icing sugar, for dusting

Method

Heat oven to 200C/180C fan/gas 6. To make the pastry, place the butter and lemon zest in a food processor and blitz until soft. Sieve in the icing sugar and blitz again until light and creamy. Mix in the egg yolk with 1 tbsp water, then add in the flour until it's just combined.

On a lightly floured surface, bring the pastry together into a ball, then wrap in cling film and flatten lightly to form a disc. Chill in the fridge for 30 minutes.

Roll out the pastry and use to line six 10 x 2cm loose-bottomed tart tins trimming off any excess. Put in the fridge while making the filling. If pastry breaks or cracks, patch up with any trimmings.

To make the filling, beat together the lemon zest, butter and caster sugar until light and creamy. Add the eggs, one at a time, including a spoonful of the ground almonds with each addition. When all the egg has been added, mix in the remaining ground almonds and flour.

Spread the lemon curd over the base of the tart cases. Spoon the filling onto the curd and smooth with a palette knife or spatula. The tarts will be full to the top, which is fine. Scatter over the flaked almonds, sit tarts on a baking tray and bake for 15-20 minutes until lightly golden. Remove from the tins and serve warm or cool, dusted with icing sugar. Serve with home made custard.

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