

# MINI LEMON AND LIME CURD TARTS

These little tarts look so cute and taste wonderfully tangy. They are a great size for parties or sharing with friends. You could also try filling the pastry shells, after they're blind baked, with jam, cream, berries or even chocolate ganache. If you don't have time to make the pastry, just buy ready-made mini shortcrust pastry shells.

## Makes 24

- 1 quantity sweet shortcrust pastry (see page 109)
- 250 g (9 oz/2 punnets) fresh raspberries, to decorate

## LEMON AND LIME CURD

- 2 lemons
- 1 lime
- 1 tablespoon cornflour (cornstarch)
- 220 g (7¾ oz/1 cup) caster (superfine) sugar
- 100 g (3½ oz) unsalted butter, chopped
- 3 free-range eggs

- 1 Make the pastry as instructed, to the end of step 3.
- 2 Meanwhile, to make the lemon and lime curd, use a grater or Microplane to finely grate the zest from the lemons and lime, then juice them. Place the zest and juice in a medium saucepan. Stir in the cornflour until dissolved. Add the sugar, butter and eggs and whisk to combine. Cook over low heat, whisking constantly, until the curd thickens and coats the back of a spoon, about 10 minutes. Set aside for 5 minutes to cool slightly, then refrigerate for 10 minutes, until the curd has cooled completely.
- 3 Roll out the pastry between 2 sheets of non-stick baking paper until it is 2 mm (⅛ inch) thick. Lightly grease two 12-hole 40 ml (1¼ fl oz) party pan tins. Remove the top sheet of paper. Dust a little flour over the pastry and use a round 6 cm (2½ inch) cutter to cut out discs. Press the discs into the greased tins, then put in the freezer for 20 minutes to chill. This will help prevent the pastry shrinking during baking.
- 4 Line each tart shell with a small piece of non-stick baking paper, then fill with baking beads, dried beans or uncooked rice. Bake for 8 minutes, then remove the weights and paper and bake for 8–10 minutes or until pale, firm and

