

Little Lemon Cheese Tarts

Serves 12

Preparation time: 15 minutes

Cooking time: 20-25 minutes

Ingredients:

250g ready to roll shortcrust pastry
30ml/6 tsp lemon curd
100g/4oz curd or full fat soft cheese
2 large British Lion eggs
75g caster sugar
zest of half a lemon
75g/3oz plain flour
a little milk
icing sugar to dust



Method:

- 1 Preheat oven to 200C/Fan 180C/Gas Mark 6. Unroll the pastry on a floured surface then use a 7.5cm/ 3in fluted round cutter to press out 12 circles of pastry. Reserve the pastry scraps. Press circles into the base of a 12 hole patty tin. Prick the bases lightly with a fork. Place half a teaspoon of lemon curd in base of each tart.
- 2 Place the cheese, eggs, sugar, lemon zest and plain flour together in a large bowl and beat until smooth. Divide mixture between pastry cases.
- 3 Re-roll the remaining pastry scraps on a floured surface and cut into 1cm wide strips. Brush with a little milk then place a cross of pastry on top of each tart. Brush with more milk. Bake for 20-25mins, until the tops are golden brown. Leave to cool before serving. Once made, these will keep fresh for 2-3 days in an airtight container.