



# CITRUS TART

<b>Season:</b>	<b>Winter</b>
<b>From the garden:</b>	<b>Mandarins, lemons, eggs</b>
<b>Type:</b>	<b>Dessert</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>France</b>
<b>Serves:</b>	<b>2 tarts, 32 tastes</b>
<b>Source:</b>	<b>Andrea Habacht, GTT kitchen specialist, Oropi school</b>

## Equipment

- \*chopping board and knife
- \*citrus juicer and zester
- \*food processor
- \*measuring cup and spoons
- \*spatula
- \*tart tin
- \*scales
- \*small bowl

## Ingredients

### Filling:

- \*4 lemons
- \*4-6 mandarins or 4 small oranges
- \*1 1/2 cup sugar
- \*4 tbsp cornflour
- \*6 eggs

### Base:

- \*250 g butter or margarine
- \*2 cup plain flour
- \*1/3 cup icing sugar

## Method

- 1.preheat oven to 180 degrees
- 2.add the flour, butter and icing sugar for the base into the food processor and process till it forms a ball. Add a tiny bit of water if too dry

- 3. take the dough out of the food processor bowl and place in the fridge to rest for around 20 min.**
- 4. while the dough is resting, make the filling:**
- 5. zest the lemon and then cut it in half and squeeze out the juice. We need 1/2 of a cup**
- 6. juice the mandarins or oranges, we also need a 1/2 of a cup**
- 7. break the eggs into a bowl**
- 8. wash and dry the food processor bowl**
- 9. add all the ingredients for the filling into the food processor bowl and blitz till well combined**
- 10. take the dough out of the fridge and press it into the tart tins. Make sure there is an even thickness**
- 11. pour the citrus filling on top of the base and place the tarts into the oven to bake for around 25 minutes till set**

**Notes: Any mixture of citrus can be used**

**Skills: zesting, juicing, measuring, using a food processor**