



CITRUS TART

Season:	Winter
From the garden:	Mandarins, lemons, eggs
Type:	Dessert
Difficulty:	Easy
Country of origin:	France
Serves:	1 ½ tarts, 30 tastes
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

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 mandarins
- *1 cup sugar
- *3 tbsp cornflour
- *5 eggs

Base:

- *185g butter or margarine
- *1 ½ cup plain flour
- *¼ 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 until 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, we need a 1/4 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 until 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 until set

Notes: Any mixture of citrus can be used

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