



LEMON TART

Season:	Any time
From the garden:	Frozen lemon juice, 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
- *food processor
- *measuring cup and spoons
- *spatula
- *tart tin
- *scales
- *small bowl

Ingredients

Filling:

- *½ cup lemon juice
- *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. break the eggs into a bowl

6. wash and dry the food processor bowl

7. add all the ingredients for the filling into the food processor bowl and blitz until well combined

8. take the dough out of the fridge and press it into the tart tins. Make sure there is an even thickness

9. pour the citrus filling on top of the base and place the tarts into the oven to bake for around 25 minutes until set

Skills: Measuring, mixing, using a food processor