

Lemon Curd Tarts



Mix



87

grams

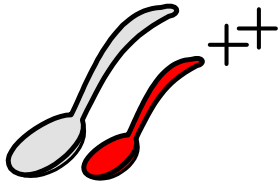


flour,

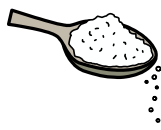
1 $\frac{1}{2}$

1

$\frac{1}{2}$



teaspoons



sugar

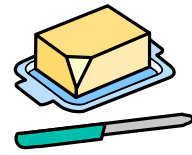
and

43

43



grams

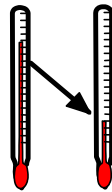
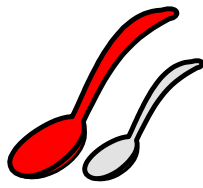


butter.

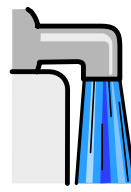


Add

a tablespoon of

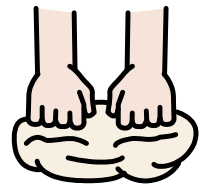


cold

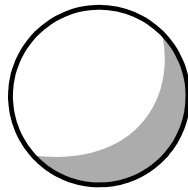


water

and



mix



until it makes a ball.



Grease



a bun tray.



Roll out



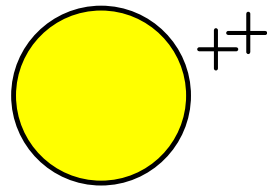
the

pastry

and



cut

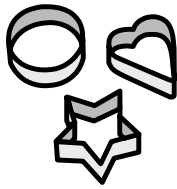


circles

out with



pastry

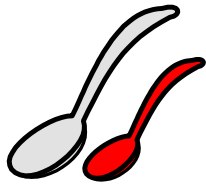


cutters

then put them in the



bun tray.



Put a

teaspoon

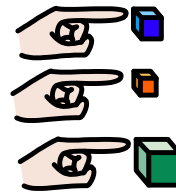
of

lemon curd

in

each

tart.



Bake

at

180°C

180 degrees

for

10 to

15 minutes.

