

LEMON TART (Suitable for Shavuot)

For the lemon tart line a 7" - 8" flan dish with pastry and blind bake in a medium oven until golden.

Tip: Using sheets of vegetarian short crust pastry cuts the preparation time for flour and tarts by half.

Filling

75G (3oz) Sugar

1 egg

1 egg yolk

25G (1oz) Honey

25G (1oz) cornflower

50G (2oz) butter, cut into small pieces

250G (9oz) Mascarpone (or ½ cheese & ½ fromage frais)

250mls (9 fl.oz) lemon juice

Zest of 1 lemon

Mix sugar, egg, egg yolk, honey, mascarpone & cornflower.

Add lemon juice & zest.

Place in heavy-bottomed pan over medium heat & whisk until sauce has thickened.

Be careful not to allow mixture to boil.

Remove from heat.

Whisk in the butter.

Pass through a sieve into the pastry case.

Place in oven at 180C (350F/ gas mark 4) for 5 minutes to set.

Refrigerate at least 8 hours before serving.