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Lime Curd Tartlets

Ingredients

To make the pastry: 250g plain flour
70g golden icing sugar
Salt
130g butter
2 eggs
To make the lime curd:
4-5 limes
160g golden caster sugar
100g butter
6 eggs
Also:
Icing sugar
A punnet of fresh raspberries
A pot of crème fraiche

Preparation

1. 1. First make the pastry. Sieve the flour into a large bowl and mix with the icing sugar. Chop the butter into small pieces and rub it into the flour and sugar until it looks like fine breadcrumbs
2. you can do this in a food processor if you prefer. Separate the eggs, discard the whites and beat the yolks. Make a well in the centre of the pastry mix and add the egg yolks, then a teaspoon of cold water, a little at a time, and mix with a knife until a smooth dough is formed. Wrap in cling film or a plastic bag and leave to chill in the fridge for 15-20 minutes.
3. 2. Preheat the oven to 190 degrees, 170 degrees fan oven.
4. 3. Lightly grease your individual loose bottomed tartlet tins. How many tarts you make will depend on the size of your tins. Roll out the pastry and carefully line the tins then chill in the fridge for a further 15 minutes.
5. 4. Line the pastry cases with baking parchment, fill with baking beans and bake in the preheated oven for 10 minutes, then remove the parchment and beans and bake for a further 8-10 minutes
6. the pastry should be crisp and a light golden colour. Leave to cool.
7. 5. To make the lime curd, squeeze the lime juice into a pyrex bowl and add the finely grated zest of 3 limes. Add the sugar and stir.
8. Place the bowl over a pan of gently simmering water. Chop the butter into small pieces and stir it into the lime and sugar until it melts and the sugar has completely dissolved.
9. Beat 4 of the eggs together with just the yolks from the remaining 2. Gradually stir the beaten eggs into the bowl then keep stirring gently for 12-15 minutes, or until the mixture thickens and leaves a coating on the back of the spoon. Remove from the heat and allow to cool slightly.
10. Pass through a sieve to remove any big pieces of zest.
11. 6. Spoon lime curd into the pastry cases while it is still slightly warm and leave them to set. When the tartlets are cool, serve dusted with icing sugar and accompanied by a handful of fresh raspberries and a spoonful of crème fraiche.
12. You may have enough lime curd left to have on your toast for breakfast!

Cooks Note

Homemade lime curd, sweet and tangy, is surprisingly simple to make and so much tastier

than the shop bought variety. It is also really versatile; you can use it to top a cheesecake, stir into yoghurt, dollop onto pancakes or simply spread on hot buttered toast!

In this recipe I made it to fill lovely little crisp pastry tartlets, a gorgeous dessert, especially when served with a handful of fresh raspberries and a big spoonful of crème fraiche.