

## JAMES MARTIN'S YORKSHIRE CURD TART

Hands-on time: 15min. plus 2-30min chilling; cooking time: 50-60min; serves 12

- **1 x 340g pack sweet pastry. thawed**
- **500ml (17fl oz) whipping cream**
- **8 free range egg yolks**
- **75g (3oz) golden caster sugar**
- **½ tsp ground allspice**
- **Summer berries. to serve**

1. Rollout the pastry and transfer to a 27cm (10½ in) lightly buttered flan dish, leaving any excess pastry hanging over the edge. Prick the base. Line with parchment and fill with baking beans, then chill for 20-30 minutes.
2. Preheat the oven to 180°C (160°C fan) mark 4. Bake the pastry for 15 minutes. Take out of the oven and remove the paper and beans. Cool for 5 minutes. Use a sharp knife to neatly trim the top edge. Turn the oven down to 130°C (110°C fan) mark ½.
3. Meanwhile, heat the cream in a pan until almost boiling. In a heatproof bowl, beat together the yolks, sugar and half the allspice. Whisk the cream slowly into the mixture, taking care not to let the yolks curdle. Strain through a sieve, then pour into the pastry.
- 4 Sprinkle with the remaining allspice and bake for 35-45 minutes until the custard is just set. Serve with summer berries.