

Lemon Tart

450 g (15 oz) butter
225 g (8oz) sugar
700 g (1 ¼ lb) self-raising flour
2 eggs

filling

1 liter (1 ¼ pints) double cream
zest and juice of 7 lemons
200 g (7 oz) sugar
10 egg yolks

Preheat oven to 160degrees C / 325 degrees F/ gas mark 3

To make pastry, combine butter, sugar and flour together in a food processor. Add eggs and mix to make a smooth dough. Wrap the dough in cling film and chill for at least 30 minutes before using.

Roll out pastry and use to line one 30cm (12inch) greased flan dish or 4 individual flan tins. Transfer to the freezer for 20 minutes. Bake straight from freezer for 10 minutes, or until golden brown. Remove from the oven and leave to cool. Reduce the oven temperature to 100 degrees C/ 225 F / gas mark 1/4.

To make filling, bring the cream and lemon zest to the boil in the pan. Combine the sugar, egg yolks and lemon juice in a bowl. Whisk the cream mixture into the egg mixture, combining thoroughly. Strain the filling into the tart shell and bake for 20-30 minutes.