



22nd October 2021



LEMON POSSET TART

PREPARATION TIME:

Over 2 hours

COOKING TIME:

10 to 30 mins

SERVES:

8

INGREDIENTS

175g Plain Flour

75g Cold Butter

1 tbspc Icing Sugar

1 Free-Range Egg, beaten

600ml Double Cream

150g Caster Sugar

3 lemons, finely grated zest and juice

250g Raspberries, to serve

Mary Berry's creamy lemon tart is so simple to make. The filling is not baked, just set in the fridge. It can be made up to a day ahead. This is quite a deep tart so make sure you use a deep tin.

Equipment : You'll need a loose-bottomed 20cm quiche tin

METHOD

To make the pastry, put the flour, butter and icing sugar into a food processor and whizz until the mixture resembles breadcrumbs. Add the egg and whizz until the mixture comes together. Tip it onto a floured work surface and lightly knead until smooth (be careful not to over-knead). Roll out thinly and line a 20cm quiche tin. Prick the base with a fork and chill in the fridge for 30 minutes.

Preheat the oven to 200C/180C Fan/Gas 6.

Line the pastry case with baking paper and baking beans. Bake for about 15 minutes, then lift out the paper and beans and return the pastry case to the oven for a further 5-7 minutes, or until it is pale and golden, dry and crisp. Set aside to cool.

To make the lemon posset, put the cream, sugar and lemon zest into a saucepan and heat until just boiling, stirring until the sugar has dissolved. Remove from the heat and leave to stand for 5 minutes. Add the lemon juice and stir until the mixture has thickened slightly. Leave to cool for 5 minutes, then spoon into the pastry case and level the top.

Chill in the fridge for at least 4 hours, or overnight, until set.

To serve, decorate with raspberries, dust with icing sugar and slice into wedges. Serve with pouring cream if liked.