

Lemon lime tart

SERVES 8
COOK 45M

Ingredients

Base

1 1/2 cup (225g) plain flour
1/4 cup (40g) self-raising flour
pinch salt
1/2 cup (75g) icing sugar mixture
100-gram butter
1 egg

Filling

1/2 cup (125ml) lemon juice (about 2 lemons)
1/4 cup (60ml) lime juice (about 2 limes)
1 cup (220g) caster sugar
2/3 cup (160ml) thickened cream.
5 eggs, lightly beaten.



Method

1. Preheat the oven to 180°C (160°C fan-forced). Grease a 25cm fluted loosebased flan tin.
2. To make the base, place flours, salt, icing sugar mixture and butter into a food processor. Process in short bursts until it looks like breadcrumbs. Add egg and process again until the dough comes together in a ball. Turn out onto a board. If the dough seems very dry and crumbly, add a teaspoon of cold water and briefly knead it in. Wrap in plastic wrap and refrigerate for 15 minutes.
3. Roll pastry out to about 5mm thick. As the pastry is very short, you will need to tear pieces from the pastry and, bit by bit, cover the base and sides of the flan tin. Press the edges of the pastry pieces together, taking care to keep it the same thickness throughout. Put a sheet of baking paper into flan tin and fill with baking weights or rice. Bake 10 minutes, then remove baking paper and weights and bake for a further 10 minutes, or until lightly golden brown.
4. In a bowl, combine juices, sugar and cream. Whisk in beaten eggs a bit at a time until they are mixed in. Pour mixture into pastry case and bake 25 minutes or until set. Serve at room temperature or refrigerate until needed and serve chilled.