

Sweet Roll It Pastry Recipes

Lemon Tart (Tart Au Citron)

1 375g pack of Roll It Sweet Shortcrust Pastry

Lemon Filling

5 Large Free Range Eggs

125ml Double Cream 225g Caster Sugar

4 Lemons Juice & zest

You will need to blind bake a pastry case in a 23cm loose bottom tin, see tips on blind baking

Break the eggs in to a large bowl and whisk

Add the rest of the filling ingredients and whisk until well combined

Transfer the filling mixture to a jug, pour in to a cooled baked pastry case and bake at 160C for 30 to 35 minutes or until the filling is just set

Leave to cool

Remove from tin and dust with sifted icing sugar before serving



