

## **KATIE STEWART's LEMON TART RECIPE**

**Shortcrust pastry:** 75g (3oz) butter and 175g (6oz flour)

**For the filling:** 4 eggs, 225g (8oz) caster sugar, Finely grated rind and juice of 3 lemons, 75g (3oz) butter, icing sugar to decorate.

### **Method**

Heat oven to 190C/375F/Gas Mark 5. Place a baking tray in the oven as it heats up.

Roll the prepared pastry on a floured work surface to a circle large enough to line a 23cm (9inch) tart tin, preferably with a loose bottom. Line the tart tin, trim excess pastry and put tart to chill for 20 minutes.

Put a circle of greaseproof paper and a few baking beans in the unbaked tart to weigh down the pastry. Place the lined tart tin directly on to the hot baking tray and bake for 12 minutes to set the pastry.

Remove from the oven and discard the lining paper and baking beans. Lower the oven heat to 180C/350F/Gas Mark 4.

Combine the eggs, sugar, lemon rind and butter in a medium mixing bowl. Set the bowl over a pan quarter filled with hot water. Stir until the sugar has dissolved and the butter melted. Stir in the lemon juice.

Pour the mixture into the pie shell (still on the baking tray). Return the baking tray with the tart to the oven and bake for 20 minutes or until the filling has set. Cool for 5 minutes, then lift the tart from the baking tray and slide on to a wire cooling rack.

## **SALT DOUGH RECIPE**

200g (7oz) plain flour, 200g (7oz) salt, 150ml (5fl.oz) warm water, 15ml (1tbsp) vegetable oil

Put flour and salt in a bowl. Mix oil and water and gradually add to flour and salt. Mix well and knead on a lightly floured surface. Mould into any shape and place on a baking tray which has been covered with greaseproof paper. Allow to either air dry which takes several days or place in a cool oven, which can take several hours. Do not microwave !

TIP: When making a thick model, like the body of an animal, crumple up some aluminium foil and press it into the required shape. Cover the foil completely with salt dough – at least 6mm (1/4") thick until the foil is no longer visible before drying.