

Sweet Sour Tart

For the custard filling

110g (4 oz) sugar

Juice of 2 lemons

280ml (½ pint) cream

6 egg yolks, beaten

30g (1 oz) butter, melted

1 tbsp chopped candied peel

½ tsp orange extract

Pinch of ground cinnamon

For the pastry

110g (4oz) plain flour

30g (1 oz) icing sugar

70g (2.5 oz) butter or margarine

Pinch of salt

1. Preheat the oven to 180C, 350F, gas mark 4, and put in a baking tray (this will help the bottom of the pastry case to cook through).
2. To make the pastry, rub in the flour, icing sugar, fat, and salt with your fingertips until it resembles breadcrumbs. Use a little cold water to bring the mixture together into a soft dough, wrap it in clingfilm and put the fridge.
3. Boil the sugar and lemon juice gently for about 5 minutes. Once the syrup has cooled, mix it with the cream, egg yolks and melted butter, then add the candied peel, cinnamon, and orange extract.
4. Roll out the pastry on a floured surface and transfer to tart dish. Fill the case with the custard mixture. Place on the hot baking tray in the oven and bake for about 30 minutes. Do not overcook or the custard filling will curdle.