

Lemon and Lime Tea Tartlets



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- Sub Category Name

Food

Savory

- Recipe Source Name

The Chefs and the Tea Maker - 2010

Used Teas



t-Series Rose With French Vanilla

Ingredients

Lemon and Lime Tea Tartlets

- 5g Dilmah Lemon and Lime Tea
- 80ml Boiling Water
- 3 nos. Whole Eggs
- 1 teaspoon Finely Grated Lemon Zest
- 150g Sugar
- 75g Unsalted Butter

For Pastry

- 225g Butter
- 100g Icing Sugar
- 375g Flour
- 1 Egg - Lightly Beaten
- Pinch of Salt

Methods and Directions

Lemon and Lime Tea Tartlets

- Mix the butter and sugar together in a bowl until they are just combined.
- In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Then add lightly beaten Egg. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk.
- Press the dough into mini tart moulds and chill until firm. Meanwhile, preheat the oven to 160°C. Then bake for 10 minutes or until lightly browned. Allow to cool to room temperature.

For the lemon curd

- Pour the 80ml hot water to the Lemon & Lime Tea and brew for 15 minutes. Leave to cool.
- In a bowl placed over a pan of simmering water whisk together sugar, tea and eggs until cooked. Once Curd has become nice and thick remove from heat. Then pass through a fine strainer and stir in butter. Cover with a plastic wrap to prevent a skin from forming and refrigerate until use.
- Fill the tart shell with lemon curd and serve.