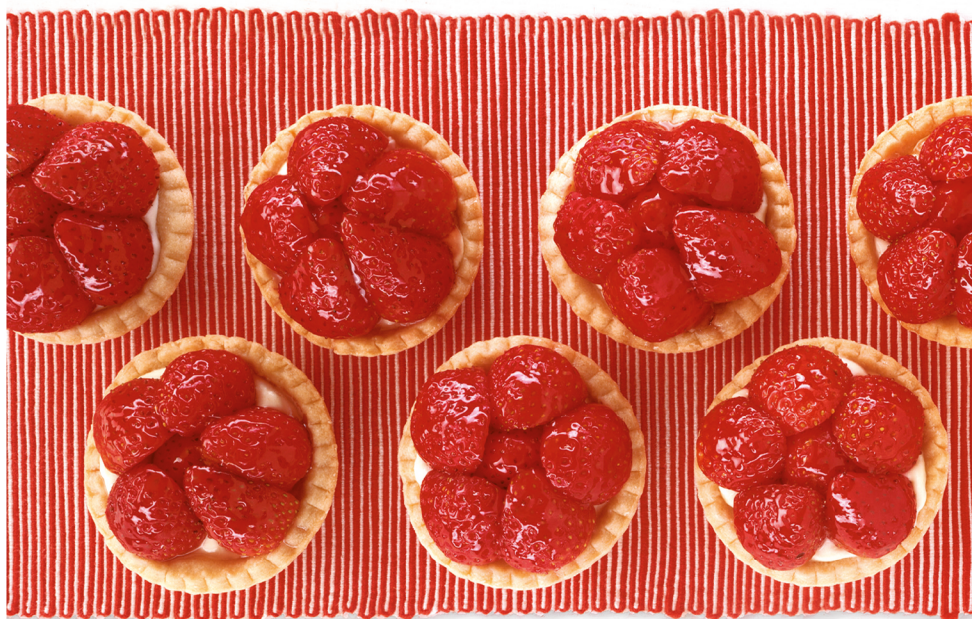


Strawberry tarts



Makes 12 tarts

For the pastry:

175g (6oz) plain flour
25g (1oz) icing sugar
100g (4oz) chilled butter
1 medium egg
2 teaspoons cold water

For the filling:

300g (10oz) small strawberries
3 tablespoons lemon curd (see steps 4-6 in the 'Lemon layer cake' recipe to see how to make your own)
100ml (4fl oz) double cream

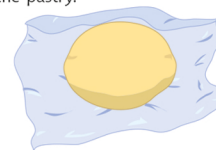
For the glaze:

4 tablespoons redcurrant jelly
a 7½cm (3in) round cutter
a 12-hole shallow bun tray

✿ The cooled pastry cases will keep in an airtight container for up to 2 days. Once filled, eat on the same day.

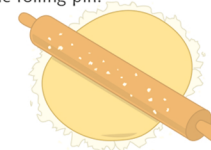


Take the plastic foodwrap off the pastry.

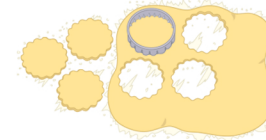


1. Follow steps 1-7 in the 'Sweet pastry' recipe to make the pastry. Heat the oven to 200°C, 400°F, gas mark 6.

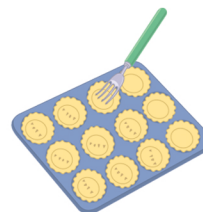
Sprinkle flour onto the rolling pin.



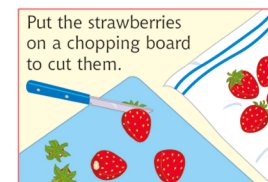
2. Put the pastry on a floured surface. Roll out the pastry until it is about 30cm (12in) across and 3mm (⅛ in) thick.



3. Cut circles from the pastry with the cutter. Roll out the leftover pastry and cut more circles. Put a circle in each hole in the tray.



4. Use a fork to prick each pastry case. Bake them for 10-12 minutes. Then, take them out of the oven and leave them to cool.



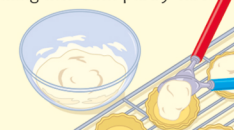
Put the strawberries on a chopping board to cut them.

5. Rinse the strawberries under cold water. Put them on some kitchen paper to dry. Trim the green stalks with a knife.

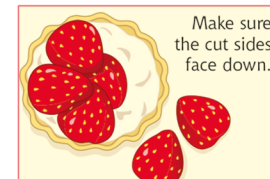


6. Spoon the lemon curd into a bowl. Stir in one tablespoon of cream. Pour the rest of the cream into another bowl and whisk it.

Use a teaspoon to spoon the filling into each pastry case.



7. Mix together the lemony mixture and the whipped cream. Place the pastry cases on a wire rack. Add some filling to each case.



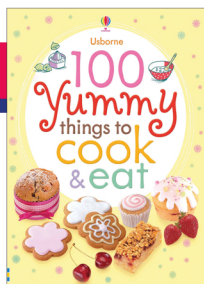
Make sure the cut sides face down.

8. Put a whole strawberry in the middle of each tart. Cut the rest of them in half and place them around the whole strawberry.

Let the glaze cool a little before you brush it over the tarts.



9. Heat a pan of redcurrant jelly and two teaspoons of water until the jelly has melted. Brush the glaze over the tarts.



Usborne Activities

Discover more in **100 Yummy things to cook & eat**

Find more fun activities at usborne.com/activities-for-kids

Copyright © Usborne Publishing Limited, 2012.



USBORNE