

YACKANDANDAH

PRODUCT OF AUSTRALIA

Recipes for Yackandandah hand made preserves, curds and & sauces

Lemon curd tarts

Serves

4 people

Ingredients

- 1/2 cup Yackandandah Premium Lemon Curd
- 12 small frozen sweet short crust pastry tart cases
- 1 cup whipped thickened cream
- 1 tablespoon icing sugar mixture
- Blueberries, to serve

Method

- Preheat oven to 180°C/160°C fan-forced.
- Place pastry tart cases on a baking tray. Bake for 10 to 15 minutes or until golden.
- Once cooled spoon 1 teaspoon lemon curd into each case.
- Place 1/2 cup lemon curd, whipped cream and icing sugar in a bowl. Gently fold to combine.
- Divide mixture between pastry cases.
- Scatter with blueberries. Serve.

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