



Lemon curd tarts

Lemon curd is sweet and a bit sour, a perfect ingredient for baking! Make these lemon curd tarts yourself with this recipe from Deleukstetaartenshop.

Boodschappenlijstje



FunCakes Mix for Crème Pâtissière
500g

F10150
€5.00



FunCakes Mix for Enchanted Cream®
450g

F10130
€5.88



FunCakes Decorating Bags 30cm pk/10

F85100
€3.15

Other materials for 10 tarts:

- 10 slices puff pastry
- 250 + 50 ml water
- 50 ml milk
- Frozen puff pastry
- Jar of lemon curd
- 2 limes

Preheat the oven to 220°C (convection oven 200°). Grease 10 quiche pans with baking spray and place a sheet of puff pastry in the pan. Cut away the excess dough from the edges. Mix 100 gram FunCakes mix for Crème Patisserie with 250 ml water. Beat for approximately 5 minutes to a smooth mass. Add a layer of cream to each tart. Bake the tarts in about 15-20 minutes and let them cool down. Add a spoon of lemon curd to each tart. Mix 75 gram FunCakes mix for Enchanted Cream, 50 ml milk and 50 ml water for 3 minutes at high speed. Put the cream in a piping bag with decorating tip 1M and pipe rosettes on each tart. Grate the peel of 1 lime. Cut the other lime into thin slices, and cut these slices into quarters. Decorate the tarts with some lemon zest and a lime part.