

Jam Tarts



Ingredients pair up and make 6 tarts each

25 g (1oz) lard or vegetable fat

25g (1oz) butter

100g (40z) plain flour

cold water to mix (about 2 tablespoons probably)

Lemon curd or Jam

Method

- 1) Dice the butter and lard and place in a bowl add the flour and mix the mixture resembles breadcrumbs.
- 2) Add the cold water and mix again until a dough just begins to form.
- 3) Take the dough out of the bowl and shape into a flattened ball. Wrap in a food bag or clingfilm and place in the fridge to chill for 10-15 mins.
- 4) Roll out on a floured worktop and stamp out rounds using a cutter. Press each round into a hole of a patty tin. Place a teaspoon of jam in each tart. Don't overfill as the jam will spread as it cooks.
- 5) Place in a preheated oven at 200°C (gas mark 6) for 15 -20 minutes until the pastry is golden brown.
- 6) Leave to cool a little before placing on a wire tray.