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**Lemon or Lime Tart** (Sunday life, Sun Herald, October 2003)

**Ingredients:**

Icing sugar to serve

**Pastry:**

225g (1 ½ cups) plain flour

2T icing sugar

170g chilled butter, cubed

1T cold water

**Filling:**

3 x 60g eggs

¾ cup (165g) caster sugar

¾ cup (180ml) pouring cream

150ml fresh lemon/lime juice

**Method:**

1. Place flour, icing sugar and butter in the bowl of a food processor and process until it resembles coarse crumbs (30-60 seconds). Add water and use the pulse button until the pastry starts to come together. Turn onto a lightly floured surface and bring together with your hands. Shape into a disc, wrap in plastic wrap and refrigerate for 20 minutes.
2. Roll out the pastry on a lightly floured surface with a lightly floured rolling pin into a circle about 3mm thick. Carefully drape the pastry over the rolling pin and gently ease it into an ungreased 23cm tart tin with removable base, pressing it into the side with your thumbs.
3. Roll the rolling pin over the top of the tart to trim off any excess pastry. Prick the base about 10 times with a fork then place in the freezer for 1 hour or until frozen through (freezing the pastry means you don’t have to ‘blind bake’ it using dried beans or rice, as the pastry is so shocked from being frozen that the side won’t shrink, or the bottom bubble when baking). Preheat oven to 200C.
4. Place the tart tin on a baking tray and bake for 15 minutes or until golden. Meanwhile, use a fork to whisk together the eggs, sugar, cream and lemon juice until well combined. Strain into a jug. Pour filling into the hot pastry case, reduce oven temperature to 160C and bake for 25 minutes or until just set in the centre. Cool in tin. Serve dusted with icing sugar with fresh berries and double cream. Serves 8.