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# LEMON AND LIME TEA TARTLETS



Food : Appetisers

## Ingredients

- 5g Dilmah Lemon and Lime Tea • 80ml Boiling Water • 3 nos. Whole Eggs • 1 teaspoon Finely Grated Lemon Zest • 150g Sugar • 75g Unsalted Butter For Pastry • 225g Butter • 100g Icing Sugar • 375g Flour • 1 Egg - Lightly Beaten • Pinch of Salt

## Methods

- Mix the butter and sugar together in a bowl until they are just combined.
- In a medium bowl, sift together the flour and salt, then add them to the butter-and-sugar mixture. Then add lightly beaten Egg. Mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk.
- Press the dough into mini tart moulds and chill until firm. Meanwhile, preheat the oven to 160°C. Then bake for 10 minutes or until lightly browned. Allow to cool to room temperature.

## For the lemon curd

- Pour the 80ml hot water to the Lemon & Lime Tea and brew for 15 minutes. Leave to cool.
- In a bowl placed over a pan of simmering water whisk together sugar, tea and eggs until cooked. Once Curd has become nice and thick remove from heat. Then pass through a fine strainer and stir in butter. Cover with a plastic wrap to prevent a skin from forming and refrigerate until use.
- Fill the tart shell with lemon curd and serve.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

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The variety of Dilmah Tea used in the recipe :

- t-Series Rose With French Vanilla