



ENGLISH
HERITAGE

LUXURY PASSION FRUIT TART

2 x English Heritage All Butter
Passionfruit Curd

200g Plain Flour

100g Butter

1 Medium Egg

40g Caster Sugar

1 tbsp Milk

- To make the pastry sieve the flour into a mixing bowl, add the butter in small chunks and rub the butter into the flour until it resembles fine breadcrumbs. Stir in the caster sugar.
- Mix the egg and milk together, add to the flour and stir with a fork to bind into dough. Add a little more milk to bind if required. Roll the pastry out onto a floured surface into a circle large enough to fill an 8" tart tin.
- Lay the pastry onto the tin allowing a little extra round the edges and cut away excess. Flute the pastry round the edges with your finger and thumb. Put the tart tin with the pastry in the fridge to rest.
- Cook the pastry case blind with ceramic baking beans placed on the pastry base on the middle shelf of the oven at 170°C for 15 minutes to cook lightly.
- Remove from the oven and spoon the jars of **English Heritage All Butter Passion Fruit Curd** into the pastry case ensuring it covers the base.
- Return to the oven for 15 minutes, until the pastry is golden brown and curd heated through. Leave to cool for 30 mins before serving.
- Dust the tart with icing sugar and serve with crème-fraiche.

