

Recipe - The Rowell Fair Curd Tart

Ingredients

- ✓ 4oz. (125g) curd or cottage cheese
- ✓ 4oz. (125g) currants or mixed fruit
- ✓ 1/4 cup of breadcrumbs
- ✓ 4oz. (125g) caster sugar
- ✓ 2 eggs (beaten)
- ✓ Rind of a 1/4 of a lemon
- ✓ 2oz. (60g) of butter
- ✓ A little ground nutmeg
- ✓ A pinch of salt
- ✓ 1/2 glass of whisky, sherry, rum or lemon juice
- ✓ Homemade shortcrust pastry

Method

- ✓ Soak the fruit overnight in the alcohol or lemon juice
- ✓ Line 24 patty tins (deep-sided pie tins) with thin shortcrust pastry
- ✓ Cream together the butter, sugar and lemon rind
- ✓ Add the beaten eggs, curd cheese, breadcrumbs, fruit, nutmeg and salt
- ✓ Put a good teaspoon of the mixture into each patty tin
- ✓ Bake in a pre-heated oven at 180-200°C (350-400°F, Gas mark 6) for approximately 25 minutes - or, until golden brown