

upclose & tasty

Mini Lemon Tarts with Fresh Fruit and Basil

Ingredients:

For the crust:

1/3 cup brown sugar, packed
2 cups graham cracker crumbs
3/4 teaspoon salt
8 tablespoons unsalted butter, melted

For the filling:

1/4 cup plain flour
1 cup sugar
1/2 cup fresh lemon juice
Zest 1 lemon
3 eggs
1 egg yolk
1/8 teaspoon of salt
Five or six mini tart pans
Fresh fruit of your choice
Note: I used raspberries and strawberries.
Fresh basil leaves

Preparation:

For the crust:

1. Whisk together the brown sugar, graham cracker crumbs, and salt in a medium sized bowl.
2. Add the melted butter and stir until well combined.
3. Press the crumbs into the bottom and sides of 5 or 6 mini tart pans with a removable bottom.

For the filling:

1. Preheat your oven to 350 degrees F.
2. Bake the crust for 10 minutes.
3. Remove from the oven and allow to cool. You can even place it in the fridge for about 10 minutes.
4. Reduce the oven to 300 degrees F.
5. Combine the flour and sugar in a large mixing bowl.
6. Add the lemon juice and zest. Mix together until the sugar has dissolved.
7. In a small bowl, whisk together eggs, extra yolk and salt.
8. Add the egg mixture to the flour mixture and whisk until it is well combined.
9. Pour the tart mixture into the mini tart pans and bake for 20-30 minutes, or until the mixture is set.
Note: The baking time will vary depending on the size of your tarts, so keep an eye on them.
10. Let the tarts cool before serving.
11. Add a dusting of sugar and garnish with fresh fruit and basil leaves.

Enjoy!