



Saffron, Lemon and Lime Curd Tart

(Adapted from a Taste recipe)

INGREDIENTS:

Pastry

- 225g (1 1/2 cups) plain flour
- 2 tablespoons icing sugar mixture
- 150g chilled butter, chopped
- 2 tablespoons water

Saffron Lemon-Lime Curd

- 50 mgs Saffron (pre-soaked for 24-hours)
- 60ml (1/4 cup) fresh lemon juice
- 60ml (1/4 cup) fresh lime juice
- 55g (1/4 cup) caster sugar
- 4 eggs, at room temperature, lightly whisked
- 100g butter, chopped



METHOD:

- Step 1** Sift the flour and icing sugar into a large bowl. Use your fingertips to rub the butter into the flour mixture until the mixture resembles fine breadcrumbs. Add the water and use a round-bladed knife in a cutting motion to mix until the dough just starts to come together. Use your hands to bring the dough together. Turn out onto a lightly floured surface and gently knead until smooth. Shape into a disc. Cover with plastic wrap and place in the fridge for 15 minutes to rest.
- Step 2** Roll dough out on a lightly floured surface until about 3-4mm thick. Line a 22cm tart dish with the pastry and trim excess. Place on a baking tray. Place in the fridge for 20 minutes to rest.
- Step 3** Preheat oven to 190°C. Cover pastry bases with baking paper. Fill with pastry weights or rice. Bake for 10 minutes. Remove paper and pastry weights or rice. Bake for 7-8 minutes or until golden. Set aside to cool completely.
- Step 4** To make the lemon-lime curd, whisk together the saffron, lemon juice, lime juice, sugar and eggs in a medium heatproof bowl. Add the butter. Place the mixture over a saucepan of simmering water, making sure the bowl doesn't touch the water. Cook, stirring often, for 8 minutes or until the curd thickens and coats the back of a spoon.
- Step 5** Pour into prepared pastry base, cool in fridge. Serve with cream and raspberries or fruit of your choice.