



Elderflower Lemon Tartlets

Makes: one dozen mini tarts

Ingredients:

For the tart shells:

1 ¼ cups all-purpose flour
2 Tbsp. sugar
1/2 tsp. kosher salt
½ cup unsalted butter, softened
1 Tbsp. milk
1 large egg yolk

For the lemon filling:

3 large eggs
2 large egg yolks
Zest of ½ lemon
½ cup sugar
¾ cup lemon juice
3 Tbsp. unsalted butter
⅓ cup sour cream
⅛ tsp. kosher salt
Elderflower liqueur (optional)

Additional:

Whipped cream
Fresh sliced lemons or candied
lemon slices
Daisy icing decorations

Method:

1. Preheat the oven to 350 F. Coat a mini tart pan with nonstick cooking spray.
2. Prepare the tart shells: In a food processor, pulse flour, 2 Tbsp. sugar, salt, and 1/2 cup butter until butter is pea-sized.
3. Mix the milk and 1 egg yolk to combine; add to dry ingredients and pulse to form a smooth dough.
4. Press into bottom and sides of the mini tart pan. Line each tart with a mini cupcake liner (or foil) and fill with pie weights.
5. Bake for 8 minutes, then remove liners and weights and bake an additional 2–3 minutes until set.
6. Prepare the filling: In a small pot, whisk to combine the eggs, egg yolks, zest, and sugar. Whisk in lemon juice.
7. Cook, whisking, over medium low heat until thickened.
8. Remove from heat and whisk in butter until smooth. Whisk in sour cream and salt, and liqueur to taste if using.
9. Strain and use to fill tart shells.
10. Bake for 8–10 minutes or until only slightly jiggly in the center. Cool completely on a wire rack, then chill at least 2 hours.
11. Garnish as desired and serve chilled.