**Raspberry Tarts**

**Ingredients**

**Pastry**

100g Plain flour

50g butter

2-3 tbsp cold water

**Filling**

75ml double cream

15ml lemon curd

100g raspberries

15ml raspberry jam

**Method**

1. Preheat the oven to 180 ̊C/ Gas mark4.
2. Sieve the flour into a large bowl. Rub in margarine until the mixture resembles breadcrumbs.
3. Add enough water and knead carefully to make a smooth pastry.
4. Roll the pastry out on to a floured surface until it’s as thick as a £1 coin.
5. Using a pastry cutter, cut 6 circles and place them into the bun tin. Prick the base of the pastry with a fork.
6. Scrunch tin foil up and place in each pastry case. Bake blind for 10 minutes, then remove the foil and bake for a further 5 minutes.
7. Whisk the cream until thick, and then stir in the lemon curd.
8. Spoon the cream into the pastry cases. Arrange the raspberries on top.
9. Mix the jam with 1 tbsp of hot water, then brush it over the raspberries.
10. Enjoy