



PREP: 90 min
COOK: 30 min
SERVES: 24

Lemon Coconut Tarts

These little tarts really couldn't be simpler. A tender cream cheese pastry, filled with lemon and coconut custard - yum!

Ingredients

Pastry

110g cream cheese, softened
120g butter, softened
1 1/4 cups (190g) plain flour

Filling

4 large egg yolks
1/2 cup (110g) sugar
2/3 cup (160ml) coconut milk
1/2 tsp Queen Natural Lemon Extract

Method - Pastry

STEP 1

Beat cream cheese and butter until creamy. Gradually add flour to butter mixture, beating at low speed until blended. Shape mixture into 48 balls, and place on a baking sheet; cover and chill 30 minutes. Preheat oven to 175C (fan forced). Grease a 24 cup mini muffin trays. Place balls of dough into mini muffin trays, and shape into pastry shells.

Method - Filling

STEP 1

Whisk together sugar and egg yolks by hand gently until sugar is mostly dissolved. Whisk in milk and lemon extract gently. Strain mixture into pouring jug and pour the filling into the shells, filling them to the top (being sure not to overfill).

STEP 2

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Method - Filling

Bake for 20 to 25 minutes, until tarts are set but still with wobble in the centre. Cool for 30 minutes in the pan, then lift out and cool on a wire rack completely.

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