

Pomegranate & Lemon Tart



aroma
KITCHEN

INGREDIENTS

FOR THE DOUGH

2 lemons, zest and juice
100g caster sugar
50g Stork Block
2 Le Naturelle eggs, beaten
3-4 tbsp pomegranate molasses

FOR THE FILLING

1 circular sheet of puff pastry
Seeds from 1 large pomegranate (or 2 smaller ones)
2 tbsp icing sugar
Rinds of 1 lemon

FOR THE FILLING

1 packet of rice



METHOD

- 1** Preheat the oven to 220°C or Gas Mark 7. Transfer the puff pastry sheet with its parchment layer onto a baking tray. Fold the edge of the pastry to create a casing. Line the inner part of the pastry with baking paper and fill with the uncooked rice for the blind baking process. Bake the crust for 15 minutes, then remove the baking paper and rice, and bake for another 5 minutes. Take out and allow to cool completely.
- 2** To make the curd, put the lemon zest, juice, sugar and butter in a heatproof bowl over a pan of simmering water. Stir occasionally until the butter has melted. Then, using a small whisk or fork, stir in the beaten egg. Keep gently whisking the mixture over the heat for around 10 minutes until thickened like custard. Stir in the pomegranate molasses and allow to cool.
- 3** To assemble the tart, fill the cooked pastry shell with the pomegranate and lemon curd. Scatter over the pomegranate seeds to cover the entire curd-filled tart. Dust the top with the icing sugar and scatter the lemon rinds. Serve with vanilla ice-cream.