

LEMON TART WITH PISTACHIO CRUST (ROSEMARY)

Serves 8

1/2 cup pistachio kernels
1 cup plain flour
1/3 cup icing sugar mixture
100g cold unsalted butter, finely chopped
1 egg
1/2 pungent fresh strawberries, halved
whipped cream, to serve
1Tbsp chopped pistachios

Filling

4 eggs
3/4 cup caster sugar
1/2 cup freshly squeezed lemon juice
1 cup pure cream

Lightly grease a 13cm x 35cm rectangular loose base flan tin.
Process pistachios in a food processor until finely chopped.
Add flour sugar and butter. Process until mixture resembles fine crumbs.
Add egg Process until mixture forma a ball.
Turn out.
shape into a flat rectangle.
Refrigerate, covered for 45min or until firm.
Roll out pastry between two sheets of baking paper until large enough to line base and sides of tin (1/2xm thick).
Lift into tin. Trim edge. Pinch against the side of tin to extend pastry 1/2cm above tin edge.
Place on oven tray. Refrigerate for 30 min.
Line with baking paper, fill with dried beans or rice
Cook in a 180C oven for 15 min.
Remove paper and beans, return to oven and cook for a further 8 min or until lightly golden.
Cool

To make filling

Combine eggs, sugar and juice.
Whisk well.
Add cream. Whisk to combine.
Strain into pastry case.
Cook in a 150C oven fro 25-30min or until filling is just set.
Remove and cool then refrigerate until cold.
Decorate with strawberries and pistachios
Serve with whipped cream.