



Kiwi Organics Chef's Choice

Polenta Cookbook

derry's lemon tart

BASE:

- 250gms Kiwi Organics cornflour
- pinch salt
- 100gms sugar
- 4 egg yolks
- 1 tsp vanilla
- 125gms butter

Place all ingredients in food processor. Mix until starts to form a ball.

Roll out on floured greaseproof paper then overturn on to flan dish. Press into dish . . . will be a bit fragile so just patch where necessary. Chill 1 hour then blind bake 10 mins on 120c.

FILLING:

- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup lemon juice
- 3 eggs
- $\frac{3}{4}$ cup cream

In a bowl on top of a saucepan of simmering water:

Combine sugar and lemon juice. Stir to dissolve.

Combine 3 whisked eggs with $\frac{3}{4}$ cup cream; add and stir quickly.

Stir continuously for 5 mins until thick and smooth.

Pour into baked shell and bake at 120c for 25 mins or until set.

Cool and refrigerate.

Serve with a dollop of thickened cream, garnish with lemon zest and a dusting of icing sugar. Complete with a sprig of mint.

