



Arty Tarts

First you need to make the shortcrust pastry. Then fill the pastry cases with a range of tasty jams and preserves. To make your tarts extra special and arty decorate them.

Shortcrust pastry

Recipe

- 225g (8oz) plain flour
- pinch of salt
- 50g (2oz) lard
- 50g (2oz) margarine
- approximately 30ml (2tbsp) water



Method:

- mix flour and salt in a basin
- rub in lard and margarine
- use a knife to cut and stir
- mix in the cold water
- turn out onto a floured surface and knead lightly
- roll out and use as required

