

[Lemon Blueberry Pastry Tarts by @nourishwithtan](#)



These fresh and zesty pastry tarts are incredibly easy to make and taste like they're straight from the bakery. Allow 1 hour of chill time.

Recipe supplied by @nourishwithtan.

Ingredients

Lemon Cream

150 ml Black & Gold thickened cream

250g Black & Gold cream cheese, softened

100g lemon curd

1 tsp vanilla extract

2 tbsp Black & Gold Icing Mixture

Pastries

1 sheet frozen Black & Gold puff pastry sheets

2 tbsp Black & Gold thickened cream
2 tbsp Black & Gold brown sugar
1 cup blueberries (fresh or if frozen, drained)
Black & Gold Icing Mixture, optional dusting

Method:

1. Lemon Cream
2. Using an electric mixer, beat the thickened cream until soft peaks form.
3. Add the cream cheese, lemon curd, vanilla and icing sugar. Continue beating until thick and smooth.
4. Chill for at least 1 hour before piping into the cooled puff pastry.
5. Pastries
6. Preheat the oven to 200°C (180°C fan-forced) and line a baking tray with baking paper.
7. Cut the puff pastry sheet into 6 equal rectangles and place them on the prepared tray.
8. Using a small knife, lightly score a border around each rectangle, about 1 cm from the edge, being careful not to cut all the way through.
9. Brush each pastry with the thickened cream and sprinkle the brown sugar evenly over the top.
10. Bake for 15–20 minutes, or until the pastry is puffed and golden brown.
11. While still warm peel out the centre of the pastry and leave to cool completely.
12. Top with the lemon cream filling. Top with fresh or frozen blueberries and dust with icing sugar before serving.