

Lemon curd puff

Serves 6

Sauce

200g frozen puff pastry

250ml lemon curd

icing sugar, to dust

- 1 Preheat the oven to 200°C/gas mark 6.
- 2 Cut the pastry into equal-sized rectangles.
- 3 Pop the rectangles on a baking sheet and bake for 15 minutes, or until puffed up and golden.
- 4 Allow to cool. Just before serving, spoon some of the lemon curd onto the cooled pastry and dust with icing sugar.

Fat	10g	Carbs	40g	Energy	243kcal
Protein	2g	Sodium	.1g	Fibre	1g



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