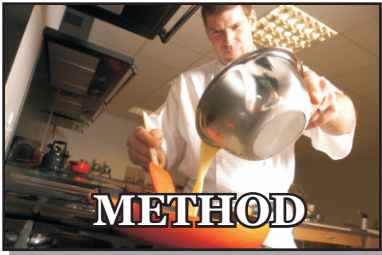


Yorkshire curd tart

- 225g sweet shortcrust pastry
- 115g butter
- 85g caster sugar
- 225g curd cheese
- 115g seedless raisins (soaked in brandy overnight)
- 40g fresh white breadcrumbs
- pinch of salt
- freshly grated nutmeg, to taste
- 2 eggs, well beaten
- soft brown sugar and ground cinnamon, to finish



Line a deep 23 cm (9 in) tart tin with the pastry and pre-bake or bake blind.

Pre-heat the oven to 190,°C (375,°F) Gas mark 5.

Cream the butter and caster sugar together in a bowl until pale and shiny. Add the curd cheese, raisins, breadcrumbs, salt, nutmeg and eggs and mix well. Spoon into the pre-baked pastry case and sprinkle the top with brown sugar and cinnamon.

Bake in the oven for 25-30 minutes or until well risen and nicely browned. Keep an eye on the pastry edges - they may need to be protected by covering them with a narrow strip of foil to prevent over-browning.

Serve warm or cold with single cream.