

# Honey and Egg Tart

## *Ingredients*

### *For the pie crust:*

- 250g plain flour
- 120g chilled butter, cut into small pieces
- 2 egg yolks
- 1 teaspoon finely grated lemon zest
- 1 dessertspoon almond meal

### *For the filling:*

- 200g butter
- 200g brown sugar
- 300g honey (different honeys will give different flavours)
- 6 eggs

## *Method:*

Preheat oven to 200°C.

Blend all the pastry ingredients till they form a ball; or mix quickly with your fingers – in which case hurry as hot pastry gets tough, and fingers sweat.

Let the pastry rest in the fridge for an hour; roll out and line a pastry dish. Don't make a thick layer of pastry or it may get gluggy.

Beat the butter and sugar; add the eggs one at a time; fold in the warmed honey.

Bake the pastry for 15 minutes at 200°C. Pour in the honey mixture while still hot; bake for another 45 minutes at 180°C, or until the filling is just set.

Serve hot, with cream.