

## Blood Orange Curd Tartlets

### *Shortcrust pastry*

*[\\*Adapted from The Spruce Eats](#)*

2 ½ cups all purpose flour  
1 cup (2 sticks) unsalted butter, chilled and cubed  
Pinch of salt  
1 egg, beaten  
Cold water (enough to bind the pastry)

### *Blood orange curd:*

Blood orange zest (from two oranges)  
Blood orange juice (from three oranges)  
1 tablespoon lemon juice  
⅓ cup sugar  
2 teaspoons cornstarch  
1 whole egg  
3 egg yolks  
¼ cup unsalted butter

1. Heat the oven to 400 degrees.
2. Add the flour, butter and salt to a large bowl.
3. Rub the butter into the flour and salt with your fingers. It should feel like coarse crumbs.
4. Stir in the beaten egg.
5. Add in cold water a little at a time. Mix until a firm dough forms.
6. Wrap the dough in plastic wrap. Chill for 30 minutes.
7. Spray a 12 cup muffin tin with baking spray.
8. On a lightly floured surface, roll dough out to ⅛ inch thickness. Using a small round cookie cutter (or drinking glass) dipped in flour, cut out 12 pieces of dough. Mold one piece of dough into each hole of the muffin tin.
9. Gather any leftover dough scraps. Wrap in plastic wrap and store in a ziploc bag in the freezer.
10. Bake the tart shells for 20 minutes, or until golden brown.
11. Allow the tarts to cool in the muffin tin for a couple of minutes. Then remove and cool completely on a wire rack. If the tarts puffed up during baking, gently press your thumb into the center to create a small well for the curd.
12. To make the blood orange curd, combine the ingredients (except the butter) in a saucepan. Whisk until combined.
13. Add the cubed butter and cook over a low/medium heat.
14. Whisk until thick, about 10 minutes.
15. Run the curd through a sieve to remove any bits of cooked egg and zest. This gives the final product a smooth texture.

16. Cool curd to room temperature.
17. Once the tart shells and curd cool completely, spoon about a tablespoon of curd into each tart.
18. Store the tarts in an airtight container in the refrigerator. These will keep for a few days, but they taste best right after baking and filling.