You will need an assistant, so make sure that an adult helps you!

**INGREDIENTS**
- 350g pack of ready-rolled SWEET SHORTCRUST PASTRY
- FLOUR, for rolling out
- 150ml DOUBLE CREAM
- 1 tbsp LEMON CURD
- 200g SLICED STRAWBERRIES
- 2 tbsp STRAWBERRY JAM

**METHOD**

1. Pre-heat the oven to 180°C (gas mark 4).
2. Roll the PASTRY out on a floured surface until it’s as thick as a £1 coin.
3. Cut round a saucer to make 4 circles. Put each one into the tin.
4. Put a square of greaseproof paper and some rice in each.
5. Put them in the oven for 25 minutes, then take paper and rice out. Leave to cool.
6. Use a whisk to whisk the CREAM until it starts to get thick, then stir in the LEMON CURD.
7. Spoon the CREAM into the pastry cases.
8. Then arrange the STRAWBERRY SLICES on top of the lemon cream.
9. Mix the JAM in a bowl with 1 tbsp hot water, then brush it over the strawberries.
10. You now have some very pretty and delicious looking tarts!

This is called blind baking, and means that the pastry will hold its shape when the filling is added.