

No Bake Fruit Cheese Tart & No Bake Lemon Tart

(免烤水果起士塔 & 免烤檸檬塔)

No Bake Fruit Cheese Tart (3 tarts)

Crust(餅底)

Digestive Biscuits 230g (About 18 pieces)消化餅乾

Unsalted butter 113g 無鹽牛油

Cheese Curd(塔餡)

Cream Cheese 125 g (奶油起士)

Sugar 3 Table Spoon (糖)

Fruits 水果(裝飾用)



No Bake Lemon Tart

Crust(餅底)

Digestive Biscuits 230g (About 18 pieces)消化餅乾

Unsalted butter 113g 無鹽牛油

Lemon Curd(塔餡)

1. 4 lemons(檸檬 4 個)

Lemon Juice 236ml (檸檬汁)

Lemon peel 1 tablespoon + 1 teaspoon (檸檬皮屑)

2. 5 egg yolks / 2 eggs (全蛋、蛋黃)

3. Sugar 300g (糖)

4. Corn Flour 30g (玉米粉)

5. Unsalted butter 56g (無鹽牛油)

6. Water 60ml (水 60)

7. A pinch of Salt (鹽)

How to Make Crust(餅底作法)

1. Melt butter over simmer water.
2. Beat the digestive biscuits into crumbs.
3. Melt 1/2 and make the tart base for both recipe.

How to Make Curd (塔餡作法)

1. Cheese Curd

- (a) Beat the cream cheese and sugar into light and soft.
- (b) Scoop the curd into the tart and pave it.
- (c) Decorate the tart with all kinds of fruit.

2. Lemon Curd

- (a) Add in eggs/ egg yolks / sugar into a bowl.
- (b) Whisk until pale yellow color.
- (c) Add corn flour / salt / lemon juice / water / salt into the mixture.
- (d) Add in butter and cook over medium-heat until thicken.

原食譜參考

1. 免烤水果起士塔 [連結](#)

2. 免烤檸檬塔 [連結](#)



