

Medieval Strawberry Tart for Valentine's Day

Yield: 6 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/lemon-curd-semmifreddo-recipe-valentines-day>

Ingredients:

- 1 1/4 cups flour
- 3/4 teaspoon salt
- 3 teaspoons fresh thyme leaves chopped
- 1/2 cup butter chilled, cut into pieces
- 3 tablespoons ice water
- 6 tablespoons lemon curd
- 4 cups strawberries unthawed if frozen
- 1/4 cup sugar
- 1 tablespoon flour
- 1 teaspoon lemon juice

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 105 milligrams
4. Fat: 23 grams
5. Fiber: 3 grams
6. Protein: 5 grams
7. SaturatedFat: 13 grams
8. Sodium: 470 milligrams
9. Sugar: 19 grams

Thank you for visiting our website. Hope you enjoy Medieval Strawberry Tart for Valentine's Day above. You can see more 16 lemon curd semmifreddo recipe valentines day Experience culinary bliss now! to get more great cooking ideas.