

**Pyon House Damson Cream Tartlets**      **serves 8+**

If you have a damson tree and preserve the fruit as a puree in the freezer you will be able to enjoy them through the winter

**Ingredients**      *sweet pastry*      175g (6oz) plain flour  
100g (4oz) butter  
2 tbs caster sugar  
1 egg

200ml (7 fl oz) damson purée  
100ml (3½ fl oz) double cream  
2 eggs  
1-2 tbs golden caster sugar

**Method**      Make the pastry by blending the flour and butter together in a food processor or by rubbing it in with your fingertips. Stir in the sugar and then the egg. Tip onto a floured work surface and draw the dough into a ball with a little gentle kneading.

Cut into tartlet portions, a bit bigger than a walnut, and roll them out to make 8 tartlets. Freeze the pastry shells. Bake in a preheated oven at 180C (350F, gas 4) for 4 minutes.

Mix the damson purée, cream and egg together. Add 1-2 tablespoons sugar depending on how sweet you want it to be. Ladle into the part baked pastry shells and return them to the oven for 10-15 minutes until just set.

Serve warm with a sprinkling of icing sugar

**To get ahead**      Freeze the empty tart shells ahead of time. Fill and bake on the day.

**Note**      **Damson purée** Put 500g (1lb) damsons in a saucepan with a cup water. Cook for 10 minutes until soft and juicy. Push through a mouli sieve to extract the pips. Store in the fridge for a few days or freeze for later use.