



A former mill nestled in the fold of a valley serves the county's traditional Whitsuntide dish

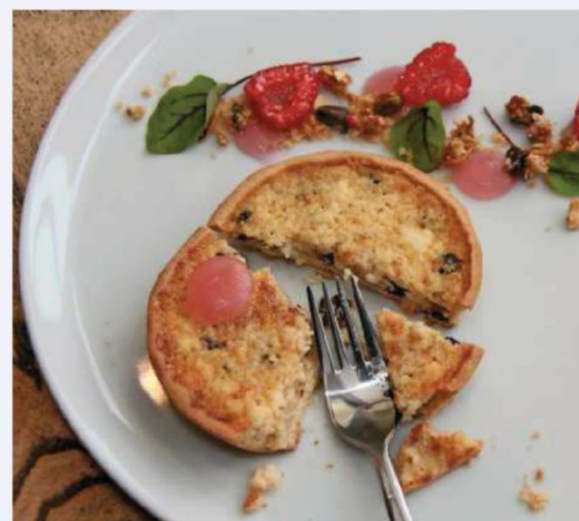
Thought to have originated in the early to mid 17th century, the tarts were made using leftover curds from the cheesemaking process, often flavoured with rose water. "It's a very Yorkshire dish," says Darren. "It's a unique taste, because it's a baked curd cake, with rose water, sultanas and currants."

Savouring the business of running the inn, Simon has no regrets about settling down here. "I love meeting people, and I'm proud of what we've done. We've worked hard," he says. "At this time of year, everything's green, we've got flowers everywhere, and every now and then we get deer walking through the garden. We're two miles from Halifax and a couple from Bradford, but we're nestling in our own valley, and you could be anywhere. The sun is shining, and it's a beautiful day."

• Words: Katy Islip • Photography: Mark Davis

## CONTACT

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## Yorkshire curd tart

**Serves 6**

### For the pastry:

95g salted butter  
85g caster sugar  
2 eggs  
28g cornflour  
250g plain flour  
zest of ¼ lemon and ¼ lime

### For the filling:

120g curds  
30g cream  
30g sugar  
60g golden syrup  
20g currants  
1 large egg  
20g brown breadcrumbs  
1 tsp of rose water

**To make the pastry:** Cream the butter and sugar together. Add the eggs, cornflour, flour and lastly, the zest. Make sure all the ingredients are well incorporated, but be careful not to overwork the pastry. Leave to cool in the fridge. Meanwhile heat the oven to 170°C/gas mark 3½.

**To make the filling:** In a bowl, whisk all the ingredients together and set aside.

Roll the cooled pastry out onto a floured surface. Cut six 12.5cm discs out and line six 10cm pastry moulds. Blind bake the pastry cases in the preheated oven for approximately 16 mins, until cooked. Allow the oven to cool to 110°C/gas mark ¼.

Fill the tarts with the curd mixture. Cook for 10 mins, until the filling is firm. Serve with raspberries, fruit puree, baby salad leaves and a sprinkle of oat crumble.