

## Treacle Tart & Custard



**Serves:** 8

**Profitability:**

**Steps:**

### PASTRY

- Pre-heat oven to 190°C/375F/gas 5
- Put flour, butter, salt into food processor and mix to form breadcrumbs
- Add egg and caster sugar and mix until pastry comes together to form a ball, cling film and put in fridge
- Grease a 20cm/8" loose-bottomed tart tin, roll the pastry out slightly larger than tin allowing overhang. Place pastry in tin and pop into the fridge for ½ hour
- Remove and put onto an oven tray, line with baking parchment and fill with baking beans. Bake for 10 minutes
- Remove baking beans and bake for a further 5 minutes until lightly golden

### FILLING

- Turn oven down to 180°C/350F/gas 4
- Mix ingredients together then pour into the cooked pastry case and bake for 30 minutes until just set
- Remove and cool slightly before serving warm or cold with the custard

### CUSTARD

- Beat the egg yolks and sugar together until well blended
- Put the vanilla extract and milk into a pan and bring to the boil
- Pour the warm milk over the eggs and mix well. Return to the heat and gently cook, continuously stirring until it coats the back of the spoon
- Remove from heat

To serve

- Plate a piece of the warm or cool tart on a plate and smother in custard

**Ingredients:**

PASTRY

Plain flour 250g

Butter/margarine 125g

Salt pinch

Egg 1 large

Caster sugar 60g

FILLING

White beradcrumbs 125g

Golden syrup (or treacle) 675g

Eggs 2

Lemon juice 1 tbsp

CUSTARD

Egg yolks 8

Milk 500ml

Caster sugar 75g

Vanilla extract 2 tsp

**Author:** James Martin