

Toffee Cream Tart

Written by Administrator

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Toffee Cream Tart recipe

Ingredients & Quantities

Shortcrust Pastry

- 180g of Flour
- 40g of Lard
- 40g of Margarine

Filling

- 80g of Margarine
- 60g of Plain Flour
- 140g of Golden Syrup
- 300ml of Water
- 20g of Dried Milk

Method

1. Line pastry tins with the shortcrust pastry and crimp the edges.
2. Prick the cases well and blind bake in a moderately hot oven - 400F/200C.
3. To prepare the filling, melt the margarine in a double saucepan, stir in the flour and whisk in the reconstituted milk.
4. Stir until the mixture thickens and then remove from the hot water and whisk to cool a little.
5. Add the syrup.
6. Pour the blended mixture in to the cooked pastry cases and allow to set.
7. Decorate with alternate diagonal lines of toasted coconut and chocolate vermicelli.

Notes: a normal saucepan should be used if no double saucepan is available. This is sometimes also known as 'Caramel Tart'.

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