

Gypsy Tart

Written by Administrator
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Gypsy Tart recipe

Ingredients & Quantities

Shortcrust Pastry

- 180g of Flour
- 40g of Margarine
- 40g of Lard
- 30ml of Water
- Pinch of Salt

Filling

- 280g of moist Dark Brown Sugar
- 1/2 tin (225g) of Evaporated Milk

Method

1. Line tart tins with the shortcrust pastry, crimp the edges, prick well and blind bake.
2. Whisk the brown sugar and evaporated milk together until the mixture is well blended and slightly thickened. Pour on to the pastry.
3. Place in a cool oven, 250F/130C, for about 20 minutes until the mixture sets.

Notes: it is essential to use the correct sugar for the filling!