

Manchester Tart

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Manchester Tart recipe

Ingredients & Quantities

Pastry

- 225g of Self Raising Flour
- 60g of Margarine
- 60g of Lard
- 30ml of Water
- 70g of Jam

Filling

- 60g of Dried Milk
- 568ml of Water
- 45g of Sugar
- 45g of Custard Powder

Decoration

- 10g of Roselle

Method

1. Line a tin with the pastry, prick well and blind bake.
2. Allow pastry to cool and then line with the jam.
3. Mix the dried milk and water together. Blend the custard powder with some of the measured milk.
4. Boil up the remaining milk, add the sugar and then the custard mix. Cook for 10 minutes and pour in to the pastry case.
5. Decorate with piping cream.