

# 1880s



COOKING PASSION SINCE 1877



## TREACLE TART WITH HOMEMADE CUSTARD

Golden syrup was first invented in 1885. The perfect ingredient for this deliciously sweet treacle tart. We're simplifying the usual pastry base with a version that doesn't need rolling out or blind baking!

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# TREACLE TART WITH HOMEMADE CUSTARD

## INGREDIENTS

### Pastry:

- 280g plain flour
- Pinch of salt
- 120g icing sugar
- 240g unsalted butter, softened, chopped into chunks
- 2 egg yolks

### Filling:

- 175g breadcrumbs, from a day-old white loaf
- 700g golden syrup
- Zest of 1 lemon
- 2 tbsp lemon juice
- 2 medium eggs, lightly beaten
- 3 tbsp double cream

### Custard:

- 200ml double cream
- 200ml whole milk
- 4 egg yolks
- 2 tsp cornflour
- 3 tbsp caster sugar
- 1 tsp vanilla extract

## INSTRUCTIONS

1. To make the pastry, mix flour, salt and icing sugar. Add softened butter and egg yolks. Mix well until it comes together. Roll into a log and wrap in clingfilm. Refrigerate for 1 hr.
2. Preheat oven to 170c (160c CircoTherm). Slice pastry into ½cm slices and arrange over the bottom and sides of a 25cm removable base tin. Squash the pastry together so there are no gaps. Trim edges and place in the fridge for 10 minutes.
3. Put breadcrumbs in a large mixing bowl. Heat golden syrup in a pan until warm (not hot). Pour over the breadcrumbs. Add lemon zest, juice, eggs and cream, then stir until just combined.
4. Pour the breadcrumb filling into pastry case distributing breadcrumbs evenly. Bake for 45-50 minutes until golden brown.
5. To make the custard, heat cream and milk in a pan until bubbles start to rise at the edge (don't boil it). In a jug, mix egg yolks, cornflour, sugar and vanilla extract. When the cream is hot, pour into egg mixture in a thin stream whilst whisking. Don't pour in the milk all at once or it will scramble the eggs. Once mixed, pour back into pan and continue to stir custard with a whisk over a medium heat until it thickens. Sieve any lumps.
6. Remove tart from oven, cool for 10 minutes, then remove from the tin. Warm the custard and serve. Enjoy.