



COOKING PASSION SINCE 1877

## PLUM, GINGER & WALNUT TARTS



### INGREDIENTS

#### Pastry

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

#### Filling

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

#### Custard

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

Allergens highlighted in bold

### INSTRUCTIONS

1. Preheat the oven to CircoTherm® Intensive 190°C and place the universal pan in the oven on level 1 to heat up.
2. Unroll the pastry and put 6 x 10 cm diameter loose-bottomed tart tins to one side. Cut the pastry into six squares - they should be bigger than the tart cases.
3. Use the pastry to line the cases and push the pastry right into the grooves of the cases. Cut off excess pastry, but leave a bit of an overhang, as they will shrink back slightly during baking. Put to one side.
4. Place the butter and sugar in a large bowl and beat it together with a wooden spoon for a couple of minutes – until fluffy. Stir in the eggs until mixed, then stir in the ground walnuts, flour, ginger, cinnamon, almond extract and vanilla extract.
5. Divide the mixture between the tart cases and smooth out with the back of a spoon.
6. Arrange slices of plum on the top of each tart in a circular pattern.
7. Place the tarts in the oven, directly on the hot universal pan and bake for 18-20 minutes, until golden.
8. Remove from the oven and whilst the tarts are still hot, spread over the warm apricot jam.
9. Sprinkle on the chopped walnuts and serve either warm or cold, topped with cream or ice cream.

