

Custard Tart:

Another all time favourite from our restaurant menu, perhaps it brings back fond childhood memories or perhaps just the smooth creamy texture is enough to leave you wanting more!

Custard mix:

750ml whipping cream

1 vanilla pod

320g egg yolk

1 egg

100g sugar

Put the cream into a pan, scrape in the vanilla seeds and pop the pod in too for added flavour. Start to bring the cream to the boil, whilst heating up whisk the egg, egg yolks and sugar until the consistency of the mix is light and fluffy and can hold a ribbon shape when the mix is drizzled from the whisk. When the cream reaches the boil, pour the cream over the egg mixture, whisking while doing so, (so as not to scramble the mix). Pass the mixture through a sieve into a jug, leave to cool slightly, covered with cling film to stop a skin developing.

Sweet pastry

250g icing sugar

250g butter at room temperature

2 eggs at room temperature

600g plain flour

1 egg yolk (for egg wash)

Beat the sugar and butter together until light and fluffy in a mixing machine and using a paddle attachment (this will take about 10 minutes)

Add the eggs one at a time whilst continuing to mix, only

adding another egg when the first is fully incorporated. Finally add the flour, when the mixture comes together as a dough stop mixing so as not to overwork the mixture.

Wrap the pastry in cling film and leave to rest in the fridge for 20 minutes minimum, but can be left overnight if you wish to make the night before. Roll it out on a floured surface and line your desired tart case. Blind bake the pastry at 170°C for 15 minutes or until lightly golden in colour and when cooked give it a quick egg wash using just the yolk. Leave the base empty and return it to the oven at 100°C, pour the filling into the case whilst in the oven and cook until the mixture wobbles very slightly in the centre of the tart. Depending on the depth of your mould it could take anything up to 1hr 15 minutes. Turn the oven off and leave the oven door slightly open to allow the tart to cool for 30 minutes before removing and leaving to cool further.

To serve: Serve cold with good quality ice cream or sorbet. We love to serve with rhubarb ice cream or sorbet, as it creates a classic combination but your family favourite may be even better!