

Recipe No. 34/2013

Custard Tart with a hint of ginger

The ginger biscuit base gives a delightful hint of ginger with the creamy custard filling. Serve with whipped cream.

Makes: 1 tart

Preparation time: 5 minutes plus overnight to set

Cooking time: 12 minutes

Ingredients

1 x 360g tin of condensed milk
1 litre full cream milk
80g custard powder
1 packet ginger nut biscuits
Whipped cream to serve

Method

- Place condensed milk, milk, and custard powder into TM bowl. Blend **5 sec/speed 5**.
- Cook the custard mixture **12 min/90°C/speed 3**.
- Whilst custard is cooking, arrange ginger biscuits on the base and sides of a 26cm tart dish. As the biscuits are round, there will be gaps in the base.
- Pour custard filling onto the biscuits.
- Leave overnight in the refrigerator to set.
- Serve garnished with whipped cream.

Chef's tips

- You may use other biscuits such as Tennis, Marie or Tea biscuits to make the base.
- Garnish with grated chocolate or crumbled biscuits.



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