

Recipe of the Week

Milk Tart

Ingredients

CRUST *makes 2*

300g flour
1 egg
100g sugar
10 g baking powder
100 g butter
Pinch salt

FILLING

15g corn flour
15g flour
Pinch salt
1125g Milk
200g sugar
3 eggs
5g vanilla
10g butter

Method

CRUST

- Place butter and sugar into TM blend 20 secs speed 5, Add egg, flour baking powder and salt. Blend 30 secs speed 5
- Press into 2 pie dishes and bake for 10 mins at 180°C

FILLING

- Place all ingredients except butter and vanilla into TM bowl
- Blend to mix 10 secs speed 5
- Add the vanilla and butter
- Then cook for 15 minutes 100°C speed 4
- Pour into pie crust, sprinkle with cinnamon while still hot
- Leave to cool



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