

CUSTARD & CHEESECAKE

CHRISTMAS PUDDING CUSTARD TART

Get Christmas started with this Christmas Pudding Custard Tart. Made with BCM - 8 Custard Mix for the perfect flavour. Easy to make and tastes delicious!

INGREDIENTS

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WEIGHT (KG OR L)

CUSTARD MIX

Mauri BCM-8 Baked Custard Mix	0.500kg
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Cold water	0.500kg
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Boiling water	1.500kg
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SHORT PASTRY

Unsalted butter	0.280kg
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Castor sugar	0.120kg
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Whole eggs	0.090kg
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Mauri baker's flour	0.470kg
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Baking powder	0.003kg
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GINGERBREAD SPICE 'LEBKUCHEN'

Cinnamon	2 tbsp
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Cloves	2 tsp
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All spice	1/2 tsp
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Nutmeg	1/4 tsp
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Coriander	1/2 tsp
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Cardamom	1/2 tsp
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Ginger	1/2 tsp
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Anise seed	1/2 tsp
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CHRISTMAS PUDDING

Use your favourite Christmas pudding recipe or a good store bought pudding. You will need about 0.025kg per individual tart.



METHOD

SHORT PASTRY

STEP 1

Cream butter and sugar together.

STEP 2

Add eggs gradually to emulsify.

STEP 3

Lastly fold in flour and baking powder until combined.

STEP 4

Rest dough covered overnight before using.

STEP 5

Sheet dough out to 3mm thickness and line 8cm straight sided tartlet rings.

STEP 6

Blind bake at 190°C until golden brown.

GINGERBREAD SPICE 'LEBKUCHEN'

STEP 1

If you have whole spices, place the spices in a clean coffee grinder and grind until they are fine. Alternatively, use store-bought ground spices.

STEP 2

Sift any freshly ground spices through a fine sieve to remove large pieces and add to other ground spices.

STEP 3

Mix the spices together thoroughly and place in an airtight container to store.

CUSTARD MIX

STEP 1

Add BCM-8 Baked Custard Mix to cold water and stir until smooth.

STEP 2

Add the smooth mix to boiling water and bring to the boil while stirring.

STEP 3

Cool custard for 20 minutes before pouring into pre-baked tart shells.

STEP 4

Custard will set after cooling.

STEP 5

Once custard has cooled and set, dust the tops with gingerbread spice.

ASSEMBLY

STEP 1

Pre-bake tart shells.

STEP 2

Break Christmas pudding into small pieces and place an even amount into the bottom of each pre-baked tart case.

STEP 3

Fill each tart case to the rim of the tart case with hot custard.

STEP 4

Leave custard tart in fridge to cool and set.

STEP 5

Once set, dust the tops of each custard tart with gingerbread spice.

YIELD

30 spiced custard tarts.

These instructions may vary depending on manufacturer's premises and equipment used.