

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

INGREDIENTS	WEIGHT (KG OR L)
CUSTARD MIX	
Mauri BCM-8 Baked Custard Mix	0.500kg
Cold water	0.500kg
Boiling water	1.500kg
SHORT PASTRY	
Unsalted butter	0.280kg
Castor sugar	0.120kg
Whole eggs	0.090kg
Mauri baker's flour	0.470kg
Baking powder	0.003kg
GINGERBREAD SPICE 'LEBKUCHEN'	
Cinnamon	2 tbsp
Cloves	2 tsp
All spice	1/2 tsp
Nutmeg	1/4 tsp
Coriander	1/2 tsp
Cardamom	1/2 tsp
Ginger	1/2 tsp
Anise seed	1/2 tsp

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.