

# **Caramelised Orange Custard Tart**

## **Ingredients:**

## Base

Pidy Tartlette Sablee 28cm

## Filling

Macphie GlenDelight	1.000kg
IREKS Premium Custard	0.300kg

### **Method**

- Mix the GlenDelight with the IREKS Premium Custard for three minutes until smooth.
- Pipe onto base.

## **Caramelised Oranges for Topping**

Oranges	
Sugar	0.200kg
Rum	0.030kg

#### **Method**

- To caramelise the oranges; peel and slice thinly.
- Spread 200g sugar and 30g rum or water, into a baking tray.
- Place in hot oven; once sugar has caramelised, add sliced oranges and put back into the oven for a few minutes
- Remove tray and leave to cool a little.
- Layer onto the custard and enjoy!



27 Ferguson Drive | Knockmore Hill Industrial Park | Lisburn | Co Antrim | BT28 2EX Tel: (028/048) 9267 2525 | sales@andrewingredients.com | www.andrewingredients.com

