

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 caramelize 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!

