Baked Custard Tart

Ingredients

(Sweet Pastry)

- 170 gm Butter
- 4 tbsp. Icing sugar
- 250 gm Plain flour
- 2 egg yolks
- Cling film
- Loose bottomed lined 8 inch flan tin

(Filling)

- 300 ml single cream
- 150 ml full cream milk
- ½ cinnamon stick, crushed lightly
- ¼ tsp ground mace
- 2 large eggs + 2 large egg yolks (beaten)
- 50 gm caster sugar
- Freshly grated nutmeg

Method

1. Rub the butter into the flour to make fine crumbs. Mix in the icing sugar. Alternatively do this in a food processor.
2. Beat the egg yolks and mix into the crumb mixture (or use the food processor) to form a soft pliable dough.
3. Wrap in cling film and leave to rest in the fridge for about 15 to 20 minutes.
4. Pre-heat oven to 170°C (gas mark 5). Place the baking sheet in the oven.
5. Roll out the pastry to fit the flan tin. Prick the pastry with a fork and then line the pastry with grease proof paper and baking beans and bake blind for 15 minutes. This prevents the pastry from rising too much. Remove the paper and beans, cook for a further 5 minutes. Take out from the oven.
6. Pour the cream and milk into a sauce pan. Put in the cinnamon stick and the mace and bring slowly to the boil.
7. Whisk together the eggs, extra egg yolks with the sugar until it is all combined. Add the hot cream and gradually pour it on to the egg mixture, whisking all the time. Strain this into a jug.
8. Reduce the oven temperature to 130°C (fan oven) or gas mark 2. Half slide the pastry case into the oven. Carefully pour in the custard and sprinkle it with nutmeg. Slide the shelf back and cook for about 35 minutes until the filling is just set.
Turkey and cranberry ring

Ingredients

- 6 tbsp. mayonnaise
- 1 tbsp. Dijon mustard
- ⅓ tsp ground black pepper
- 250 gm cooked turkey pieces
- 1 stick celery (chopped)
- 1 clove garlic (crushed)
- 1 tbsp. chopped parsley
- 75 gm dried cranberries
- 75 gm Gruyère cheese, grated
- 2 packets croissant dough
- 1 egg white
- 25 gm walnuts (optional)

Method

1. Put the mayonnaise, mustard and black pepper into a bowl. Add the turkey, celery, parsley, garlic, cranberry and cheese to the mayonnaise. Mix them thoroughly together.
2. Unroll the croissant dough, separate into 12 triangles. Arrange these on a large baking tray or pizza stone. Pile the turkey mixture evenly over the wide ends of the dough.
3. Bring the points of the triangles over the filling and tuck underneath.
4. Lightly beat the egg white and brush over the dough. Sprinkle chopped walnuts over the top if using.
5. Bake in pre-heated oven, Gas 5 or Fan oven 170˚C for 20 to 25 minutes.