



Sticky Toffee
Pudding



Treacle
Tart

THE
DRIFT
INN



THE HEART OF THE NEW FOREST

PUDDING CLUB

Jam Steam
Sponge

Chocolate
Brownie



Raspberry
Bakewell

Treacle Tart

8

SERVINGS

25

MINUTES
COOKING TIME

20

MINUTES
PREP TIME

INGREDIENTS

FOR THE PASTRY:

270g plain flour
150g cold diced butter
50g ground almonds
1 lemon zest
1 orange zest
100g icing sugar
1 egg
1 egg yolk

FOR THE FILLING:

600g golden syrup
2 balls stem ginger
1 lemon zest
3 eggs
150g panko bread
crumb

STEP 1: For the pastry case, sift the flour and salt into a food processor, stir through the icing sugar, adding butter. Next add the lemon zest, orange zest and ground almonds before slowly adding the egg yolk. Then whizz briefly until the mixture resembles fine breadcrumbs.

STEP 2: Take out and knead together until smooth, wrap and chill for 2 hours. Then turn out onto a lightly floured surface & roll out and use to line your loose-bottomed tart tin.

STEP 3: Put a baking sheet into the oven and preheat the oven to 200C/180C fan/gas 6. Line the pastry case with a crumpled sheet of baking paper and a layer of beans (or uncooked rice). Put in the oven on the baking sheet, and bake for 10 minutes. Remove the baking paper and bake for a further 10 minutes or until the pastry is golden brown. Leave to cool before trimming off the overhanging edges.

STEP 4: Lower the oven temperature to 160C/140C fan/gas 4. Combine the golden syrup, ginger, lemon zest, eggs and breadcrumbs in a food processor until all combined. Carefully pour the filling into the pastry case and put in the lower part of the oven to bake for 25 – 30 minutes or until the filling is just set. Finally, remove from the oven and leave to cool before serving.