



Custard Tart. (Blind baked crust)

2 Eggs
1 ounce of caster sugar
3/4 of a pint of milk
2 Tea spoons of Juvela flour mix
Nutmeg to taste

Method

Using a blind baked short crust pastry case, Bake this at Mark 4 for 15 minutes, and leave to cool (Or freeze for future use)

Beat the eggs in a bowl

Whisk the flour and sugar in the measuring jug, pour into a pan, and bring to the boil. Pour over the eggs, and mix well.

Allow to cool slightly, then pour the mixture CAREFULLY into the pastry case. Add a good sprinkling if nutmeg.

Cook in the middle of the oven at Mark 5 for 30-35 minutes, or until set.

Allow to go cold then serve within 2 to 3 hours



This recipe has been brought to you by The Cream Of Tartar Company Limited

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