

# Recipe of the Month – November

## Coconut Tart

**Serves 16**

### Ingredients

<b>Pastry</b>	400g	SR Flour
	100g	Margarine
	100g	Lard
		Water
<b>Filling</b>	150g	Margarine
	150g	Sugar
	250g	Coconut
	2 x	Eggs
	200ml	Milk
	200g	Jam

### Method

#### For the Pastry

1. Cut the margarine and lard into small pieces. Place in a bowl with the flour and rub together until it resembles fine breadcrumbs. Add water a little at a time until mixture comes together.
2. Roll out the pastry and line a tin, prick the base and bake blind in a pre-heated oven Gas 6, 200°C, 400°F until lightly cooked. Remove from the oven and leave to cool.
3. Once cooled line the bottom of the pastry case with jam.

#### For the Filling

1. Melt the margarine in a pan.
2. Put the sugar, coconut, eggs, milk and melted margarine into a mixer and combine together using the beater attachment.
3. Lightly spread the coconut mixture in the pastry case.
4. Place in a pre-heated oven Gas 5, 190°C, 375°F for 20-25 minutes until set and golden in colour.