

Recipe Feature

Norwich Tart

A delicious traditional Norfolk recipe in celebration of Norfolk Day on 27th July!

Serves 8

Ingredients

Pastry

125g	Butter
50ml	Tap Water
250g	Plain Flour

Filling

125g	Butter
125g	Golden Syrup
160ml	Double Cream
5 x	Eggs
1 x	Lemon – zest
30ml	Almond Flavouring

Method

1. Make the pastry by rubbing together the butter and flour to a fine breadcrumb. Add the tap water until the pastry dough comes together. Roll out the pastry and line a pie or flan dish with the pastry. Prick the pastry base with a fork.
2. Bake the pastry blind for 15-20 minutes at 180°C
3. In a pan warm the butter and syrup together gently until the butter just melts. Careful not to allow the mixture to get too hot.
4. Allow the filling mixture to cool a bit.
5. Whisk together the eggs, double cream, lemon zest and almond flavouring and gradually whisk in the warm butter and syrup.
6. Pour the mixture into the baked pastry case and bake for 20-25 minutes at 180°C.
7. The centre should be set when gently wobbled and should be light brown in colour.
8. Serve warm with cream, ice cream or custard.