



Manchester Tart

Ingredient	10 Portions	50 Portions	100 Portions
Sweet Shortcrust Pastry (See FFT Recipe)	As needed	As needed	As needed
Whole Milk	600ml	3L	6L
Custard Powder	55g	275g	550g
Caster Sugar	55g	275g	550g
Desiccated Coconut	60g	300g	600g
Strawberry Jam	120g	600g	1.2kg
Raspberries (to Garnish)	As needed	As needed	As needed

Method

- 1. Heat oven to 170C. Grease a tin. Roll out pastry and line the tin. Prick the pastry with a fork. Lay parchment over the pastry and fill with baking beans. Bake for 20 minutes then remove the beans and parchment and bake for a further 10 minutes until golden brown, leave to cool.**
- 2. Make the custard by putting $\frac{3}{4}$ of the milk in a pan and heat. Mix the custard powder, sugar, and the rest of milk in a bowl. Pour half of the hot milk onto the custard mix stir, then pour this mix back into the pan of milk and return to the heat until thick and smooth.**
- 3. Spread the Jam over the bottom of the pastry base and sprinkle with half of the coconut. Pour the custard over this and sprinkle the rest of the coconut on top. Leave in the fridge to set.**

Allergens Egg, Milk, Gluten