



CHRISTMAS CUSTARD TART WITH GINGERBREAD Spice

Add some sweetness to your favourite Custard Tart with Gingerbread Spice using our BCM8 Custard Mix. Give it a try this holiday season!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CUSTARD MIX	
Mauri BCM-8 Baked Custard Mix	0.500kg
Cold water	0.500kg
Boiling water	1.500kg
SHORT PASTRY	
Unsalted butter	0.280kg
Castor sugar	0.120kg
Whole eggs	0.090kg
Mauri Victory Premium Bakers Flour	0.470kg
Baking powder	0.003kg
GINGERBREAD SPICE 'LEBKUCHEN'	
Cinnamon	2 tbsp
Cloves	2 tsp
All spice	1/2 tsp
Nutmeg	1/4 tsp
Coriander	1/2 tsp



INGREDIENTS	WEIGHT (KG OR L)
Cardamom	1/2 tsp
Ginger	1/2 tsp
Anise seed	1/2 tsp

PRODUCTS

15838 BCM-8 Custard Mix 15kg; 75155 Victory Bakers Flour 12.5kg; 16957 Victory Bakers Flour 25kg

METHOD

SHORT PASTRY

1. Cream butter and sugar together.
2. Add eggs gradually to emulsify.
3. Lastly fold in flour and baking powder until combined.
4. Rest dough covered overnight before using.
5. Sheet dough out to 3mm thickness and line 8cm straight sided tartlet rings.
6. Blind bake at 190°C until golden brown.

GINGERBREAD SPICE 'LEBKUCHEN'

1. If you have whole spices, place the spices in a clean coffee grinder and grind until they are fine. Alternatively, use store-bought ground spices.
2. Sift any freshly ground spices through a fine sieve to remove large pieces and add to other ground spices.
3. Mix the spices together thoroughly and place in an airtight container to store.



CUSTARD MIX

1. Add BCM-8 Baked Custard Mix to cold water and stir until smooth.
2. Add the smooth mix to boiling water and bring to the boil while stirring.
3. Cool custard for 20 minutes before pouring into pre-baked tart shells.
4. Custard will set after cooling.
5. Once custard has cooled and set, dust the tops with gingerbread spice.

YIELD

1. 30 spiced custard tarts.