



Treacle tart | Serves 8–12

Treacle tart is a perfect treat for a dark wintery evening. Many of you will have a tin of golden syrup lurking in the back of your cupboard - it can keep for ages. It's also a great way of using up some stale bread. So treat yourself to this classic British dessert served warm with a big dollop of Guernsey cream or ice cream – yummy.

Ingredients

Sweet pastry tart case

260g flour
100g icing sugar
30g ground almonds
125g Guernsey butter
1 egg
24cm round baking tin

Treacle tart filling

3 eggs
2 egg yolks (save the whites for making meringues)
6tbsp Guernsey cream
600g golden syrup
180g brown breadcrumbs
Zest of 1 orange
1 tsp ground ginger

Method

1. Put the flour, icing sugar and ground almonds into a large bowl and add the cubes of butter.
 2. Use your fingertips to rub the butter into the dry ingredients until you have a mixture that resembles coarse breadcrumbs. Try to work quickly so that it does not become greasy.
 3. Using a table knife, stir in the beaten egg.
 4. Gently knead the pastry on a clean work surface until it just comes together. Handle the pastry gently and as little as possible, just to bring it together to a smooth dough.
 5. Alternatively use a food processor to pulse the flour, icing sugar, ground almonds and butter until combined. With the motor running, gradually add the beaten egg through the funnel until the dough comes together.
 6. Wrap the dough in cling film and chill for 30 minutes before using.
 7. Roll out the pastry to line a tart case.
 8. Allow the pastry to rest before blind baking at 165°C.
1. Lightly warm the golden syrup together with ground ginger and the zest of one orange.
 2. Prepare breadcrumbs from day old or two day old bread, brown or white, the preference is yours.
 3. Pour the warm syrup over the breadcrumbs and mix, adding three eggs, two egg yolks and the Guernsey cream.
 4. Mix together and pour into the pastry case. Place in the oven at 160°C for 15 minutes.
 5. Reduce oven temperature to 150°C and bake for a further 15 minutes until slightly set.
 6. Remove from oven and serve warm with additional Guernsey cream lightly whipped.



Prepared by
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Chef's tip

Make slightly stale bread and leftover crusts into breadcrumbs by whizzing it up in a food processor – these can be stored in the freezer to be used later.

February

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Handy tip

Check what's in your fridge, freezer and cupboard before shopping and try to plan meals that use up ingredients you already have.

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