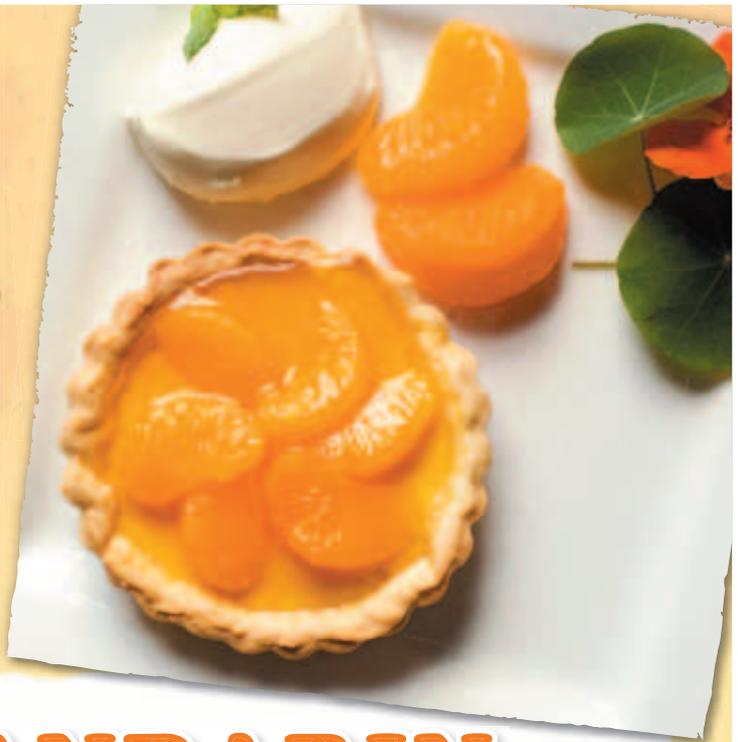


“Give me  
a Mandy  
Mum!”



# AUSSIE MANDARIN GINGER TART

**GLUTEN FREE - SERVES 8**

## INGREDIENTS

- 1 Aussie Mandarin
- 1 cup rice flour
- ½ cup gluten free corn flour
- ½ cup soy flour
- 150g butter, chilled and chopped
- 1/3 cup caster sugar
- 2 tbsp chilled water

## CUSTARD FILLING

- 1½ cups of soya milk
- 3 eggs, lightly whisked
- 1 tsp vanilla essence
- ¼ cup caster sugar

## AUSSIE MANDARIN GINGER GLAZE

- 4 Aussie Mandarins, deseeded with the white pith removed
- 1 cup of Aussie Mandarin juice
- 2 tsp caster sugar
- ¼ tsp fresh ginger, finely grated

## METHOD

**Pastry Base** - Sift flours three times. Mix flours, butter and caster sugar in a food processor until mixture becomes crumb-like. Add water and process until mixture blends together. Turn dough onto a lightly corn floured surface and knead lightly. Wrap in glad wrap and refrigerate for 30 minutes. Roll pastry out until 2mm thick and line tart tins. Line the pastry with baking paper and fill with ceramic pastry weights or cooked rice. Bake for 10 minutes or until pastry is firm. Remove the weights and baking paper from the tin.

**Custard** - Pour soy milk in a saucepan and bring to a simmer over low heat. Remove from heat. Whisk eggs, vanilla and sugar in a bowl until combined. Quickly whisk hot soy milk into the egg mixture and sieve if necessary. Leave to cool.

Pour the custard into the cooked pastry case. Bake in oven for 30 minutes or until just set. Remove from oven and set aside to cool.

**Glaze** - Boil then simmer Aussie Mandarin juice and caster sugar on a medium heat until glaze thickens. Add grated ginger prior to taking off the heat.

## PLATING

Top each custard tart with segments of Aussie Mandarins, pour the glaze over the top and serve with cream.



**Aussie Mandarins**