



PRIESTLEY'S RECIPES -

Custard Brulee Tart

Ingredients

- Priestley's Gourmet Delights Custard Tart
- Sugar
- Thickened Cream
- Fresh Strawberries
- Fresh Raspberries
- Decorative Edible Flowers

Method

1. Place the Custard Tart onto a serving plate.
2. Lightly dust the top of the tart with sugar.
3. Using a culinary torch, gently melt the sugar until it caramelises and forms a crisp, golden top.
4. Add a dollop of cream on top of the tart.
5. Finish by topping with strawberries, raspberries, and decorative edible flowers for an elegant presentation.



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