

EGG CUSTARD TARTS

Welcome to Chester, the UK base of IREKS! Today, we invite you to try egg custard tarts made with the simple-to-use IREKS EGG CUSTARD MIX. In the bakeries and shops of Chester, like in so many towns and cities across the UK, you can find this classic of British desserts. Its origins date back to medieval times; in 1399 the egg custard tart even formed part of the coronation banquet prepared for Henry IV (Henry the Great). There are numerous claims as to who invented the custard tart including those from Portugal, France, the UK and China. All versions have their unique characteristics though: in Portugal, the tarts are dusted with cinnamon, whereas, in the UK for instance, as you can see in our recipe, nutmeg is more commonly used.

Chester

The city of Chester lies in the county of Cheshire in North West England close to the border to Wales. Chester was founded as a "castrum" or Roman fort with the name of Deva Victrix in 79 AD. As one of the main army camps in Roman Britain, Deva later became a major civilian settlement. The picture shows the Eastgate Clock which stands on the site of the original entrance to the Roman fortress of Deva Victrix. Chester remains one of the best-preserved walled cities in Great Britain. It is also home to the oldest horse racecourse in the world, having staged its first event in 1539.



Tarts with Custard Filling

using IREKS EGG CUSTARD MIX

IREKS EGG CUSTARD MIX	0.100 kg
Water	0.400 kg
Total weight	0.500 kg

- Beating time:** 30 seconds fast (using a whisk) Then allow to rest for 30 minutes and stir.
- Instructions for use:** Pour into pastry cases and sprinkle with ground nutmeg.
- Baking temperature:** 200° C, dropping to 190° C, giving steam
- Baking time:** approx. 30 minutes