



**BAKED GOODS
FROM REGION
TO REGION**

Manchester Tart

We have moved from the North East of England last month to the North West for October as we embark on the latest leg of the IREKS Grand Tour of the UK & Ireland. It is in this area that the Manchester Tart was born, not too long ago in the 1950s. The dessert was particularly popular on school lunch menus from the 1950s to the 1980s and was sold throughout England. Traditionally, a Manchester tart consists of a short crust pastry shell spread with raspberry jam, a custard filling and is topped with coconut and a cherry.

Our recipe is based on IREKS PREMIUM CUSTARD. This tasty, high quality and versatile custard mix comes with the benefit of an excellent piping and cutting property. It is also baking and freezing stable.

MANCHESTER

The City of Manchester and the surrounding area across the County of Lancashire have a long and rich history. The Industrial Revolution resulted in a population boom as people moved there from other parts of the UK, seeking new opportunities. Particularly large numbers came from Ireland, especially after the Great Famine of the 1840s. It has been suggested that significant developments over the last 200 years, such as the opening of the Great Manchester Ship Canal in 1894, led to an influx of workers from Africa, Asia, the Middle East and Scandinavia. These people joined those from mainland Europe who were already in the area. Today, the region enjoys a fusion of the most culturally rich societies aside from London.



Manchester Tart

using IREKS PREMIUM CUSTARD

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| IREKS PREMIUM CUSTARD | 0.350 kg |
| Water | 1.000 kg |
| Total weight | 1.350 kg |

Instructions for use:

Whisk together for 3 minutes and place in piping bags with a star tube. Take a pre-baked fluted edged tart shell and deposit raspberry jam in the base. Then take a piping bag filled with IREKS PREMIUM CUSTARD and fill the tart shell. Sprinkle desiccated coconut on top and finish with raspberries.

