



Recipe



Gingerbread Tart

Ingredients:

1 pre-made tart crust
1/2 cup gingerbread
custard (see below)
2 pumps(15mls) Naked
Syrups Gingerbread
Flavouring

Gingerbread Custard:

1 cup milk
2 tablespoons sugar
1 tablespoon cornstarch
1 pump(7.5mls) Naked
Syrups Gingerbread
Flavouring
1 egg yolk

Method:

For custard: Heat milk and
sugar until warm, mix
cornstarch and gingerbread
flavouring with a small amount
of milk, then combine with
warm milk. Add egg yolk and
cook until thickened.

Spread gingerbread flavouring
on tart crust, top with
gingerbread custard.

Chill before serving