

ARCHIVED RECIPES

PEACH TARTLETS

Ingredients:

6 slices Gardenia Fine Grain Wholemeal, cut into circles of 6-7cm diameter
butter for spreading

Filling:

20g cornflour / custard powder
100g castor sugar
2 eggs, separated
250ml milk
1/2 tsp vanilla essence

Garnishing:

Sliced peaches and cherries

**Cooking Method:**

1. Spread enough butter on both sides of the cut bread.
2. Press bread lightly into muffin tray and bake in pre-heated oven of 180C for 5-10 min.
3. Blend the cornflour / custard powder with egg yolks, sugar and a little milk.
4. Boil the remaining milk and pour in the flour mixture.
5. Cook till slightly thickened and allow to cool.
6. Whisk egg white until stiff, blend in the flour mixture gently.
7. Spoon into ready bread cases and allow to cool.
8. Place sliced peaches and cherries to decorate.