

# DATE & TEA TART

This tart recipe is another afternoon tea delight.

## Ingredients:

**$\frac{3}{4}$  cup chopped dates**  
 **$\frac{1}{2}$  cup boiling water**  
**3 tsp Neat Jane's "Earl Grey Organic Tea"**  
 **$\frac{3}{4}$  cup thickened cream, plus extra cream  
whipped to serve**  
**380g Can Caramel top'n'fill**  
**1 egg, lightly beaten**

## PASTRY

**$1\frac{1}{2}$  cups plain flour**  
**2 tbsp sugar**  
**125g butter, chilled chopped**  
**2 tbsp chilled water**

Use a rectangular deep cake tin and line the base with baking paper. Grease lightly. Preheat oven to 180°C.

**PASTRY:** In a food processor combine flour, butter and sugar. Pulse until fine crumbs form. Add water through chute and pulse until mixture forms a ball around the blade. Remove and shape into a disc. Wrap in plastic wrap. Rest, chilled for 20 minutes.

Roll out pastry between 2 sheets baking paper until 3mm thick. Ease into pan, trimming edges. Chill 15 minutes. Bake for 10—15 minutes. Remove paper and filling. Bake a further 10 minutes, until lightly golden.

Place the boiling water and Neat Jane's "Earl Grey Organic Tea" in a bowl and allow to infuse for 5 minutes. Strain the tea leaves, combine dates. Discard the tea leaves, using a fork, mash the dates and set aside.

In a medium saucepan, heat cream until boiling point is reached (do not boil). Cool slightly. In a medium bowl, whisk caramel and egg together. Gradually whisk in cream.

Place flan pan on an oven tray. Spread date mixture over base. Carefully pour caramel mixture over. Bake 25-30 minutes, until firm.

Allow tart to cool in pan before removing. Serve topped with extra whipped cream and extra dates.

**Serves 6 to 8**

