

Recipe for **Apricot & Pistachio Tart**

INGREDIENTS

SERVES	4	400ml Custard
PREP TIME	10	1/4C Caster Sugar
TOTAL TIME	Chilling time	4 Apricots (Canned or Fresh)
OVEN TEMP		1 tblsp Chopped Pistachios

DIRECTIONS

Divide custard between the tart shells.

Refrigerate for 30 minutes

Once chilled, sprinkle caster sugar in a thin and even layer

Using a blowtorch, gently torch sugar until caramelised

Top with apricots and chopped pistachios

Top Tip: For additional flavour, poach your apricots and then place on top of the caramelised brulee