

Chocolate Custard Tart

10 portions

Ingredients

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|------------------------------|---------|
| Cacao Powder | 0.005gr |
| Custard Powder | 0.100gr |
| Cornflour | 0.050gr |
| Johnny Bags Whey Dairy Blend | 0.080gr |
| Water | 0.650ml |
| Tennis Biscuit | 0.150gr |
| Margarine | 0.025gr |

Method

1. Melt margarine and crunch the biscuits in. Layer the mixture at the bottom of a tart pan and let it set.
2. Mix the boiling water with the whey dairy blend.
3. Mix the custard powder, cornflour and cacao with 100ml of the whey dairy blend.
4. Heat the remaining whey dairy blend on the stove in a sauce pot. Once heated, add the custard mix to the pot and stir continuously till the custard thickens.

Once done, pour the mixture over the crust and let it cool. Place in the fridge to set and then slice in required portions.

Serve cold

