



RICH'S



A round pumpkin tart with a golden-brown crust, topped with a thick layer of whipped cream piped in a decorative pattern. The tart is garnished with two cinnamon sticks and a slice of orange. It sits on a white scalloped-edge plate.

SPICY PUMPKIN TART

 **Prep Time: 50 min**

 **Bake Time: 30 min**

 **3 Tarts**

 **Cool 30 min**

Ingredients

400 ml Tres Riches® Syrup
10 ml Olive Oil
500 g Pumpkin/butternut, peeled
and cubed
2 tsp Ginger
1 tsp Cinnamon
½ tsp Nutmeg
4 Eggs
50 g Flour

Garnish Ingredients

400 ml European Style Whip
Topping® or Versatie®

Method

1. Blind bake the tart bases for approximately 160°C for 15 – 20 minutes.
2. Place the pumpkin on a baking tray, season with salt and thyme and lightly drizzle with olive oil. Roast the pumpkin until the cubes are soft and have slightly browned edges.
3. Puree the pumpkin and pass through a sieve.
4. Once sieved, mix the pumpkin puree together with the spices, eggs, flour and Tres Riches® Syrup.
5. Decant the pumpkin mixture into the baked tart bases and bake for approximately 20 – 30 minutes at 160°C. Note: Do not over bake. Remove from the oven when they are slightly wobbly in the middle. Set aside and allow to cool.
6. Serve with a large dollop of whipped European Style Whip Topping® or Versatie®. For extra sweet indulgence, garnish with Vanilla Flavoured Bettercreme® Pre-Whip.

Infinite Possibilities. **One Family.**

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