

Bake-a-long with Alan Ferguson from Buzzworks Holdings Ltd



Watch on Friday 12th February at 7pm
on Scottish Autism's Facebook Page.

Passion Fruit Tart Method:



- Combine flour and sugar in a bowl
 - Then rub in soft butter
 - Add in your eggs and combine until dough comes together
 - Chill it for 30 mins
 - Take out and roll into a thin sheet 4mm thick
 - Mould it into the shape of your tart case
 - Cut off excess
 - Put liner in and add in bag of rice to weigh it down
 - Put in oven and bake for 30mins at 180 degrees/gas mark 4
 - Take out of the oven and check if cooked, if needed put it into oven for a further ten minutes
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- Lay ingredients out pre-measured
 - Add butter and juice to sauce pan and melt
 - Whisk together the eggs, egg yolks and sugar in a bowl
 - Then add butter and juice mixture into the egg mixture
 - Then put into the bain marie (bring to boil) cook until mixture is thick (ribbon stage)

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Passion Fruit Tart Method (continued):

- Add the pre-prepared gelatine into mixture
- Mixture needs to be warm when adding
- Add in white chocolate nips (melt in)
- Then pour into tart shell ensuring that there are no unmelted parts or lumps
- Then put in the fridge to set for 3 to 4 hours...et voila!

