

# Treacle tart with Jersey clotted cream ice cream and raspberry coulis

**30 mins to 1 hour**  
preparation time

**30 mins to 1 hour**  
cooking time

**Serves 12**

## Ingredients

### For the clotted cream ice cream

- 10 free-range egg yolks
- 225g/8oz caster sugar
- 600ml/1 pint Jersey clotted cream
- 300ml/10fl oz whole milk

### For the treacle tart pastry

- 520g/1lb 2oz plain flour, plus extra for dusting
- 70g/2½oz icing sugar
- 250g/9oz chilled butter, cut into cubes
- 2 free-range eggs, lightly beaten

### For the treacle tart filling

- 170g/6oz brown bread, crusts removed, roughly torn
- 90g/3oz unsalted Jersey butter
- 2 large free-range eggs
- 70ml/2½fl oz double cream
- 9.5g/½ oz salt
- 720g/1lb 10oz golden syrup

### For the raspberry coulis

- 150g/5oz fresh raspberries
- 1 tsp icing sugar
- lemon juice, to taste
- freshly ground black pepper, to taste

## Preparation method

1. For the clotted cream ice cream, whisk the egg yolks together with the sugar until pale and fluffy. Place the cream and milk into a pan, stirring to mix the cream into the milk, and bring to the boil over a medium heat. Remove from the heat immediately, then slowly pour the hot milk mixture into the egg yolk mixture, whisking continuously, until smooth and well combined.
2. Pour the mixture back into a clean pan and heat gently until the mixture thickens enough to coat the back of a spoon. Pass the mixture through a fine sieve and allow to cool. When cooled, place into an ice cream machine and churn according to the manufacturer's instructions. Transfer the ice cream to a freezable container and chill in the freezer until needed.
3. For the treacle tart pastry, sift the flour and icing sugar into a bowl

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and rub in the butter with your fingertips, until the mixture resembles fine breadcrumbs. Add the eggs and mix well to form a dough, then roll into a ball and wrap in cling film. Chill in the fridge for 30 minutes.

4. Preheat the oven to 180C/350F/Gas 4.
5. Roll the pastry dough out to 2mm thick and use to line a 30cm/12in tart ring. Fill with baking beans and blind bake in the oven for 15 minutes, or until the pastry is golden-brown, removing the beans during the last five minutes of baking.
6. Turn the oven temperature down to 160C/320F/Gas 2.
7. For the treacle tart filling, place the bread into a food processor and pulse to fine breadcrumbs.
8. Heat the butter in a pan until browned, then strain through a fine sieve into a bowl, leaving the sediment behind.
9. Mix the eggs, cream, and salt in a bowl until well combined. Gently heat the golden syrup in a pan, then stir in the strained butter. Pour the golden syrup mixture into the egg and cream mixture, then stir in the breadcrumbs.
10. Pour the mixture into the cooked tart case, then bake in the oven for 25 minutes. Turn the oven temperature down to 140C/280F/Gas 1 and bake for a further 20 minutes, or until the tart is golden-brown and bubbling, then remove from the oven and allow to cool before turning out.
11. Meanwhile, for the raspberry coulis, place the raspberries and icing sugar into a food processor and blend to a smooth purée. Strain through a fine sieve to remove the seeds, then season with lemon juice and freshly ground black pepper.
12. To serve, warm the tart through in the oven and divide into 12 equal portions. Place one slice of tart onto each of 12 serving plates, along with a scoop of clotted cream ice cream. Drizzle the raspberry coulis over and around the ice cream and serve.