
JAMIE RAMSEY-LAWSON'S MASTERCHEF KITCHEN

‘When I get a little money I buy books; and if any is left I buy food and clothes.’ – Erasmus

Episode 3: Harry Potter’s treacle tart

Ready in 45 minutes (+ 1 hour resting time).

PASTRY

110gr plain flour
pinch salt
15gr sugar
60gr very cold butter
cold water to mix

FILLING

150gr golden syrup
½ heaped tbsp black treacle (alternative: honey
or molasses syrup)
zest and juice of ½ lemon
2 eggs
15gr fresh bread crumbs (white bread is
preferable)

Heat the oven to 180°C/Gas 4.

Mix the flour, salt, sugar and butter until it resembles fine breadcrumbs. Add the water a few drops at a time until the dough comes together.

Wrap the dough in cling film and leave to rest in the fridge for an hour.

Roll out the pastry and line a loose-bottomed tart tin. Place in the fridge for 30 minutes.

Meanwhile, mix together the golden syrup and treacle with the lemon juice. Beat the eggs in a bowl and add to the treacle mixture. Finally stir in the bread crumbs.

Carefully pour the mixture into the prepared tart tin.

Bake for 20 – 25 minutes until the crust and filling are golden brown and firm to the touch.



(adapted from
<http://britishfood.about.com/od/cake/sandbakin1/r/treacletart.htm>)