

SYRUP TARTS

36 portions

*Ingredients*

108 portions

2 LBS. 8 OZS.	FLOUR
$\frac{3}{4}$ OZ.	BAKING POWDER
1 LB.	MARGARINE
4 OZS.	SUGAR
$\frac{1}{2}$ PT. (APPROX.)	WATER

7 LBS. 8 OZS.
$2\frac{1}{4}$ OZS.
3 LBS.
12 OZS.
$1\frac{1}{2}$ PTS.

FILLING

3 LBS.	SYRUP
1 LB.	BREADCRUMBS

9 LBS.
3 LBS.

METHOD

1. Prepare pastry as per standard recipe.
2. Line plates with approximately 11 ozs. pastry and partly bake.
3. Warm syrup and breadcrumbs together, pour into partly cooked tarts.
4. Put tarts back into oven to bake.  
6 portions per 9" tart plate.

ROYAL  
VOLUNTARY  
SERVICE

RED CURRANT TARTS

(Fresh)

40 portions	Ingredients	120 portions
2 LBS. 8 OZS.	FLOUR	7 LBS. 8 OZS.
$\frac{3}{4}$ OZ.	BAKING POWDER	2 $\frac{1}{4}$ OZS.
1 LB.	MARGARINE	3 LBS.
4 OZS.	SUGAR	12 OZS.
$\frac{1}{2}$ PT. (APPROX.)	WATER	1 $\frac{1}{2}$ PTS.

FILLING

1 PT.	WATER AND COLOUR	3 PTS. (APPROX.)
3 OZS.	SUGAR	9 OZS.
1 OZ.	CORNFLOUR	3 OZS.
2 LBS.	FRESH RED CURRANTS	6 LBS.

Cost 120 portions

METHOD

1. Prepare pastry as per Standard Pastry Recipe.
2. Bring water and sugar to the boil.
3. Dissolve cornflour in a little water and add. Re-boil until thick. Add colour if necessary.
4. Remove from stove, stir in fruit and allow to cool.
5. Line plates with 8 ozs. pastry and fill with fruit. Cover tarts with layer of pastry and bake. (7 ozs.)  
8 portions per 9" tart plate.

ROYAL  
VOLUNTARY  
SERVICE

LEMON TARTS

36 portions

Ingredients

108 portions

2 LBS. 8 OZS.  
 $\frac{3}{4}$  OZ.  
 1 LB.  
 4 OZS.  
 $\frac{1}{2}$  PT.

FLOUR  
 BAKING POWDER  
 MARGARINE  
 SUGAR  
 WATER

7 LBS. 8 OZS.  
 $2\frac{1}{4}$  OZS.  
 3 LBS.  
 12 OZS.  
 $1\frac{1}{2}$  PTS.

FILLING

1 PT.  
 $2\frac{1}{2}$  PTS.

MILK (FRESH)  
 WATER  
 COLOUR AND ESSENCE  
 CORNFLOUR  
 LEMON CURD  
 MARGARINE  
 MALGA

3 PTS.  
 $7\frac{1}{2}$  PTS.  
 15 OZS.  
 3 LBS.  
 3 OZS.  
 $1\frac{1}{2}$  PTS.

METHOD

1. Prepare pastry as per standard recipe (sweet).
2. Line plates with pastry (11 ozs.) and bake.
3. Bring to boil 1 pt. milk and 2 pts. water with colour and essence.
4. Dissolve cornflour in  $\frac{1}{2}$  pt. water and add to above. Re-boil until thickened.
5. Add lemon curd and margarine and whisk smooth.
6. Pour into baked tarts while mixture is warm.
7. When cool spread malga on top.  
 6 portions per 9" tart plate.

ROYAL  
 VOLUNTARY  
 SERVICE

SWEET

GREEN No. 107

FIG ROLL

24 portions

*Ingredients*

96 portions

2 LBS. 4 OZS. FLOUR  
1 OZ. BAKING POWDER  
12 OZS. MARGARINE  
12 OZS. SUGAR  
8 OZS. CHOPPED FIGS  
1 PT. (APPROX.) WATER

9 LBS.  
4 OZS.  
3 LBS.  
3 LBS.  
2 LBS.  
4 PTS.

METHOD

1. Sieve flour and baking powder and rub in margarine.
2. Add sugar and stir in.
3. Add water and partly mix.
4. Add chopped figs and mix.
5. Put mixture into sleeve (approximately 2½ lbs. per sleeve) and steam for 1½ to 2 hours.  
12 portions per pudding sleeve.

ROYAL  
VOLUNTARY  
SERVICE

SWEET

YELLOW No. 110A

CHOCOLATE TARTS

<i>36 portions</i>	<i>Ingredients</i>	<i>108 portions</i>
2 LBS. 8 OZS.	FLOUR	7 LBS. 8 OZS.
$\frac{3}{4}$ OZ.	BAKING POWDER	2 $\frac{1}{4}$ OZS.
1 LB.	MARGARINE	3 LBS.
4 OZS.	SUGAR	12 OZS.
$\frac{1}{2}$ PT.	WATER	1 $\frac{1}{2}$ PTS.

FILLING

2 PTS.	MILK (FRESH)	6 PTS.
2 $\frac{3}{4}$ PTS.	WATER	8 $\frac{1}{4}$ PTS.
12 OZS.	SUGAR	2 LBS. 4 OZS.
6 OZS.	CORN FLOUR	1 LB. 2 OZS.
3 OZS.	MARGARINE	9 OZS.
1 OZ.	COCOA OR CHOCOLATE	3 OZS.
	FLAVOURING	$\frac{3}{4}$ PT.
$\frac{1}{2}$ PT.	MALGA	

METHOD

1. Prepare pastry as per Standard Pastry Recipe (sweet).
2. Line plates with 11 ozs. pastry and bake.
3. Bring to boil 2 pts. milk, 2 pts. water and sugar.
4. Dissolve cornflour in  $\frac{1}{2}$  pt. of water and add to the above. Re-boil until thickened.
5. Add 1 oz. chocolate "Flavoglass" and 3 ozs. margarine, and beat in.
6. Pour into baked tarts whilst warm.
7. When cold, spread malga on top.  
6 portions per 9" tart plate.

ROYAL  
VOLUNTARY  
SERVICE