



COOKING PASSION SINCE 1877

Neff CircoTherm®

Serves 6-8

Prep: 25 minutes

Cook: 15 mins at 190°C & 25 mins at 160°C

1 pack of sweet shortcrust pastry
100ml (4 fl oz) maple syrup
110g (4oz) demerara sugar
55g (2oz) butter
2 eggs
110g (4oz) pecan nuts

- Pre-heat oven to 190°C. Roll out pastry to line a 23cm (9") flan tin. Line tin with greaseproof paper, over the base & up the sides.
- Pour in baking beans & bake blind for 15 mins. Boil the maple syrup, sugar & butter together for 2-3 mins & allow to cool slightly.
- Remove the beans & greaseproof from the pastry flan case. Turn oven down to 160°C (convention oven 190°C, fan oven 170°C or gas mark 5).
- Beat eggs into the maple syrup mixture. Arrange the pecan nuts in the flan case & pour over the syrup. Bake at 160°C for 25 mins, until the filling is set.
- Serve warm or cold with cream or crème fraîche.

ENJOY!

