



Our best tart recipes

There's something about the smell of a freshly baked tart – the sweet scent of crunchy pastry and a decadent filling.

And whether you're looking for a tasty breakfast or an impressive dessert for your next soiree, you really can't go wrong.

Here's some of NEFF's all-time favourite tart recipes, in one spot.



Eggs benedict tarts with crispy prosciutto

Eggs benedict? In a tart? Trust us, it's as delicious as it sounds. This modern take has all the good bits of the classic breakfast fave – egg, spinach, oven-baked crispy prosciutto and cheese. And with only a handful of ingredients, it can be whipped up in under an hour using [NEFF's CircoTherm® Intensive function](#) that combines bottom heat with patented fan technology and the precision of the [induction cooktop](#).

Just add a readymade hollandaise sauce and we're confident it'll become a weekend staple.



Classic lemon tart

It's a textbook dessert winner. Made up of equal parts sophistication and zest, this lemon tart is the perfect addition to any dinner party. With crispy golden pastry, fresh lemon juice and a custard filling, this dish is like a burst of gooey sunshine in your mouth.

Perfect your crust using the [NEFF CircoTherm® Intensive function](#) – a function specifically specifically designed to ensure perfectly cooked tart pastry (and no soggy bases). Then top with cream and fresh berries before sharing with friends, preferably on a clear autumn evening.



Chocolate pecan tart

Prepare to send your tastebuds into a spin with this combination of pecans, dates and chocolate in one luscious tart.

It's got all the good dessert stuff: condensed milk, chocolate, butter, vanilla and mixed spice, plus a crumbly pastry base. And with an aesthetically pleasing arrangement of pecans on top, this creation looks as good as it tastes.

It's best enjoyed after a hearty autumn meal with loved ones – and can be shared between up to 12 people. Serve with a drizzle of cream and dust with icing sugar for a guaranteed 'oh-my-god' response.



Banoffee tart

Banoffee recipes have made a resurgence in recent years – but for us, the love of decadent caramel, banana and chocolate never left.

With a generous serving size of 8-10 people, and a prep-to-plate time of 50 minutes, this banoffee tart recipe is a certified crowd pleaser.

So whether you're serving it for afternoon tea, post-dinner party or sneaking a piece at midnight, it's worth every bit. For best results, bake with [NEFF's CircoTherm® function](#) (and taste test along the way).



Pear and ginger tarte tatin

If you're looking to up your tart game, this pear and ginger tarte tatin is sure to impress. Not only does it look the part, but it has two of the things we love most about the change in season: fruit and spice.

And with under 10 ingredients, it's one you can make for any occasion.

Bite into warm slices of pear, soaked in tangy ginger syrup atop a crunchy golden pastry crust – and balance with an added scoop of ice cream or cream for sweetness.

Then all you have to do is invite grandma around for a slice at morning tea – or take to your next gathering to share.

Crème egg tart

With Easter just around the corner, we had to include an ode to the chocolate holiday, too. And this crème egg tart is something else.

With a buttery base, melt-in-your-mouth white chocolate filling and baked-in crème eggs – this dessert will have chocolate lovers and dessert connoisseurs alike salivating.

And whether you celebrate the date or not – it's a recipe that can be enjoyed year-round.

Whatever your tastes, we're strong believers that there's a tart for every occasion – and everyone.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).