COOKING PASSION SINCE 1877

Filo Custard Dessert with Summer Fruit

DIFFICULTY: EASY

PREPARATION TIME: 20 MINUTES

COOKING TIME: 50 MINUTES

SERVES: 6-8

Ingredients

16 sheets filo pastry

Olive oil spray

1 x 125g punnet blueberries, pitted cherries or sliced peaches

1 cup sour cream

1/2 cup milk

1/2 cup raw castor sugar

3 eggs

Finely grated rind of 1 lemon

1/2 cup flaked almonds

1/4 cup marmalade or apricot jam, warmed and sieved for brushing

Cream, for serving

Method

Preheat oven on CircoTherm® to 190°C.

Spray a sheet of filo with the olive oil spray then very lightly scrunch and place into the base of a greased 24cm deep ceramic pie dish, repeat with another 7 pastry bundles to make the base layer. Arrange half the fruit over the pastry then repeat with the remaining 8 sheets of pastry to make a layer over the top. Be careful not to squash down the pastry. Top with the remaining fruit.

Bake for 20-25 minutes until lightly golden. Cool slightly. Reduce the oven temperature to 160°C.

Whisk together the sour cream, milk, sugar, eggs and lemon rind. Pour the custard gently over the pastry and scatter over the flaked almonds.

Bake adding a low level of steam for a further 20-25 minutes until golden and custard is set. Brush gently with the warm marmalade and serve warm or cold with a drizzle of cream.

Notes

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