

ECCLEFECHAN TART

WHAT YOU'LL NEED

- 4 Eggs
- 12oz Brown sugar
- 2tbsp Vinegar
- 4oz Chopped walnuts
- 16oz Dried mixed fruit
- 8oz Melted butter
- Sweet pastry

WHAT TO DO

1. Mix sugar, butter and beaten eggs together.
2. Stir in vinegar, and then add the mixed fruit and chopped walnuts.
3. Line flan ring or tartlet moulds.
4. Pour the mix in bake at gas 4 for 20-25 minutes.
5. Serve warm with calvados ice cream and caramel apples.



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