

thermomix

VORWERK

Crustless No Bake Milk Tart

TM 5

Total: 30min

Preparation: 30min

16 portion(s)

easy

## Ingredients

Crustless Milk Tart No B(No baking)

- 1.5 litres full cream milk
- 150 grams sugar
- 100 grams flour
- 100 grams Corn Flour
- 1/4 teaspoon salt
- 2 eggs
- 2 tablespoons vanilla essence
- 30 grams Butter
- cinnamon for garnish

## Preparation

### Crustless No Bake Milk Tart

Add all ingredients to bowl

Cook 16 minutes - 90 degrees - speed 4

Grease a 15 x 35 cm glass dish with nonstick spray.

Once the custard has thickened, pour into the prepared dish, dust with the cinnamon and leave to cool.

Chill for 4 hours, cut into squares and serve.

### Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Author: guest Source: <http://www.recipecommunity.com.au>