

Apple Cinnamon Cranberry Eggnog Tart

ANDROS Professional reimagines a seasonal classic with this elegant tart, where warm apple cinnamon notes meet a silky egg nog custard. A crisp tart shell is layered with luscious ANDROS Apple Cinnamon Filling, then baked with a delicately spiced custard and finished with festive garnishes for a refined, holiday-ready dessert.



INGREDIENTS

Tart Base

- 1 Plain Tart Shell XL 8.7" (220 mm) - White Toque

Filling & Custard

- 250 g (8.8 oz) **ANDROS Professional Apple Cinnamon Filling**
- 118 ml (4 fl oz) Whole Milk
- 59 ml (2 fl oz) Heavy Cream
- 3 Egg Yolks
- 57 g (2 oz) Granulated Sugar
- 9 g (0.3 oz) Cornstarch
- ½ tsp Vanilla Paste
- ¼ tsp Nutmeg
- ⅛ tsp Cinnamon
- ½ tsp Rum Extract

Garnish

- Candied Cranberries
- Fresh Whipped Cream
- Tuiles

FEATURED INGREDIENT



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ASSEMBLY AND BAKING

1. In a mixing bowl, whisk together egg yolks, sugar, cornstarch, vanilla paste, rum extract, and spices until smooth.
2. Add the milk and heavy cream, whisking until fully combined to create a custard base.
3. Spread the ANDROS Apple Cinnamon Filling evenly across the bottom of the tart shell.
4. Gently pour the custard mixture over the filling.
5. Bake at 300°F for approximately 25 minutes, or until the custard is just set.

FINISHING

1. Allow the tart to cool completely, then chill before serving.
2. Garnish with candied cranberries, fresh whipped cream, and crisp tuiles for texture and visual appeal

Yields approximately 1 8.7" Tart

