

Guinness Stout Treacle Tart

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Makes one 9-inch tart

You will need a 9-inch tart pan with a removable bottom, or a 9-inch pie pan.

What You'll Need:

For the crust:

2 cups (225 grams) all-purpose flour

4 ounces (113 grams) butter, cut into 16 pieces

3 tablespoons confectioner's sugar

1 egg *yolk*

pinch salt

For the filling:

454 grams Lyle's Golden Syrup (1 11-fluid ounce bottle)

2 large eggs, lightly beaten

Zest of 2 oranges

1/4 cup Guinness stout (the foamy head doesn't count!)

Generous 1 cup (3 ounces) fresh breadcrumbs (see note above)

What You'll Do:

1. In a stand mixer, or by hand, mix together the flour, confectioner's sugar and butter on medium speed until the mixture resembles wet sand. Top tip: Drape a clean dish towel over the top of the mixer to prevent flour from flying everywhere. Stop the mixer once or twice to scrape down the sides of the bowl.
2. Add the two egg yolks and blend until incorporated. Add 2 tablespoons of ice water and blend on medium-low until the dough starts to clump together. Grab a handful of the dough and squeeze. Does it hold its shape? If so, move to step 3. If not, add a tablespoon more of ice water, blend and try again. Tempting as it is to add lots of water, one of the secrets to a good, crumbly crust is to add as little as possible.

3. Bring the dough together and shape it into a disk. Lightly flour a pastry board. Roll the dough out into an 11-inch (or so) circle, spinning the dough a quarter-turn after each roll to ensure the dough doesn't stick. Add more flour underneath if sticking occurs. The dough should be about ¼-inch thick.

4. Line the 9-inch tart pan with the dough. The dough should reach up the sides of the tart pan. Smooth your rolling pin across the top of the pan to trim off excess dough. Save this for cookies (and for patching any part that need patching.

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5. Refrigerate for 30 minutes. Heat the oven to 400 degrees F.

6. After the dough has chilled, prick the dough all over with a fork to prevent it bubbling when it bakes. (The fork should only go halfway into the dough.) Blind bake the crust: Place a piece of parchment or foil over the dough and line the parchment with pie weights. I use dried black beans for pie weights.

7. Bake the pie for 15 minutes. Remove the parchment and pie weights and bake naked for a further 10 minutes or until light golden in color. Remove from oven, and lower temperature to 325 degrees F.

8. Meanwhile, prepare filling: Mix together the syrup, orange zest, Guinness (or lemon juice), and eggs. Stir in the breadcrumbs.

9. Pour the mixture into the tart crust and bake for 20 to 25 minutes or until the filling is golden brown and set. It should not jiggle.

10. Eat warm with cream, custard, ice cream, or my favorite, a dollop of sour cream.