

INDULGE



Pineapple, yoghurt and pistachio slices

# Sugar and slice...

...and all things nice, baked and served  
in easy pieces

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Photographs by WILLEM DE LANGE

## Pineapple, yoghurt and pistachio slices

Makes 12 slices **EASY** 45 mins

### BASE

- 200g butter
- 225g castor sugar
- 225g self-raising flour
- 5ml (1 tsp) baking powder
- 3 large eggs
- 30ml (2 tbsp) milk

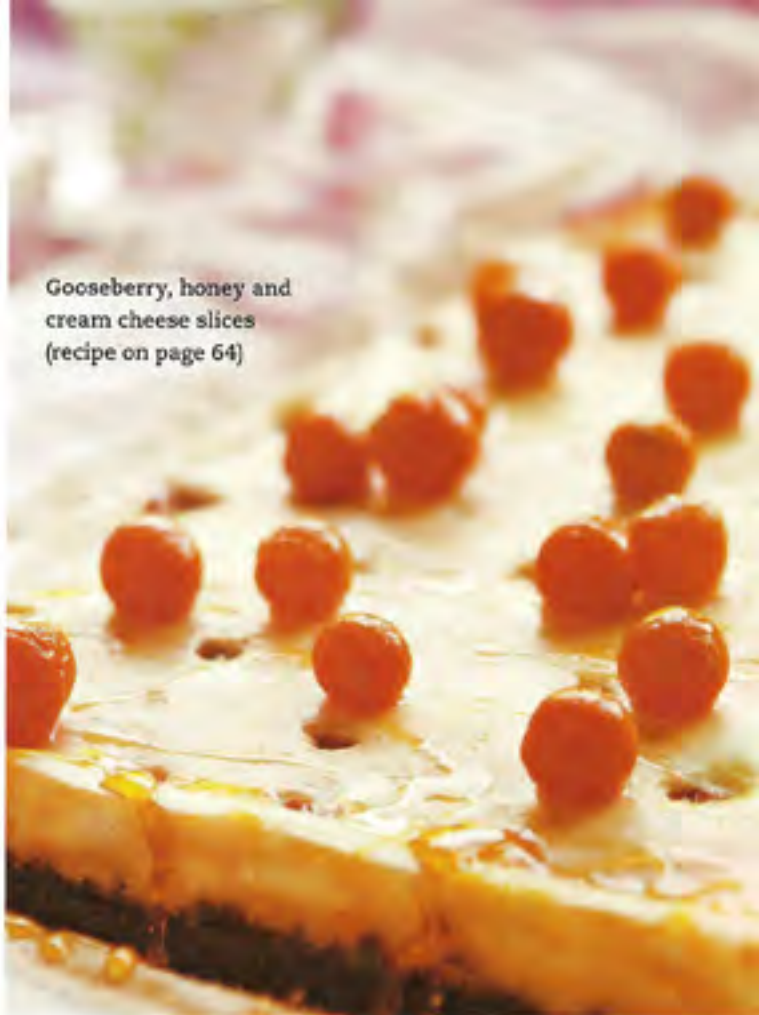
### TOPPING

- 1 pineapple, cut into thin slices
- 300g thick Greek yoghurt
- 125ml (½ cup) pistachios, chopped

- 1 Preheat the oven to 180°C.
- 2 To make the base, beat all the ingredients together until thick and creamy. Spread the mixture into a 23cm x 30cm lined rectangular tin and bake for 25 minutes. Remove from the oven and leave to cool.
- 3 To make the topping, spoon the yoghurt over the base and arrange the pineapple slices on top.
- 4 Sprinkle with the pistachios, slice and serve.

### COOK'S TIP

Instead of pineapple, use fresh figs and drizzle with maple syrup, or sprinkle with blackberries and drizzle with honey.



Gooseberry, honey and  
cream cheese slices  
(recipe on page 64)



Four nut and ginger syrup slices  
(recipe on page 64)



Banana, white chocolate  
and meringue slices

## Gooseberry, honey and cream cheese slices

Makes 12 slices **EASY** 1 hour

### BASE

2 x 200g packets ginger biscuits  
70g butter, melted

### TOPPING

300g frozen gooseberries  
30ml (2 tbsp) honey  
3 large eggs  
100g castor sugar  
15ml (1 tbsp) cornflour  
400g cream cheese  
5ml (1 tsp) vanilla essence  
200ml fresh cream

- 1 Crush the ginger biscuits in a blender until fine. Add the butter and combine well. Press into the bottom of a lined 23cm x 30cm baking tin and leave to set. Preheat the oven to 150°C.
- 2 Put the gooseberries and honey in a pot and simmer on the stove until the berries are soft and the sauce is syrupy.
- 3 In a mixing bowl, whisk the eggs, sugar and cornflour until thick and creamy. Add the cream cheese and vanilla and whisk until smooth. Add the cream and whip until thick.
- 4 Pour the cream topping over the base and arrange the

cooked gooseberries evenly over the top, reserving the syrup. Bake for 35 minutes.

5 Remove from the oven and leave to cool completely. Cut into rectangles and serve with the reserved gooseberry syrup.

### COOK'S TIP

If you can't find gooseberries, use any seasonal berries.

## Four nut and ginger syrup slices

Serves 6 **EASY** 1 hour

6 phyllo sheets, cut into 36 x 12cm rectangles  
100g butter, melted  
120g pecans, chopped  
120g flaked almonds  
120g walnuts  
120g cashews

### GINGER SYRUP

15ml (1 tbsp) fresh ginger, grated  
125ml (½ cup) water  
140g (⅓ cup) castor sugar

- 1 Preheat the oven to 180°C.
- 2 Layer the phyllo rectangles on a baking tray, brushing the top of each one with the butter. Bake until crispy and golden brown, about 5 minutes. Remove from oven and set aside.
- 3 Place all the nuts on a baking tray and roast in the oven until golden, about 5 minutes. Set aside to cool.
- 4 For the ginger syrup, combine all the ingredients in a saucepan and boil until syrupy. Set aside to cool.
- 5 Arrange half the phyllo rectangles on a serving plate and top with half the roasted nuts. Drizzle with half the ginger syrup and then the remaining phyllo shapes. Layer the remaining nuts and syrup on top.
- 6 Serve immediately.

## Banana, white chocolate and meringue slices

Makes 12 slices **EASY** 1 hour

### BASE

180g butter  
170g cake flour  
50g self-raising flour  
5ml (1 tsp) ground cinnamon  
110g castor sugar  
2 large egg yolks

### WHITE CHOCOLATE GANACHE

60ml (¼ cup) milk  
250g white chocolate

**BANANA LAYER**

- 15ml (1 tbsp) butter
- 5 ripe bananas, thinly sliced

**MERINGUE TOPPING**

- 3 large egg whites
- 140g (½ cup) castor sugar
- 2,5ml (½ tsp) cornflour

- 1 Preheat the oven to 180°C.
- 2 To make the base, blend the butter with all the dry ingredients in a food processor until the mixture resembles fine breadcrumbs. Add the egg yolks and mix to a smooth dough, adding a little water if necessary.
- 3 Line a 23cm x 30cm rectangular tin with baking paper and press the dough evenly into the bottom. Bake for about 30 minutes. Remove from the oven and leave to cool.
- 4 To make the ganache, heat the milk and chocolate in a saucepan over low heat, stirring continuously until the chocolate has melted. Pour evenly over the baked base.
- 5 For the banana layer, heat the butter in a non-stick frying pan and fry the banana slices until they are golden brown. Lay them evenly over the ganache and leave to cool.
- 6 For the meringue topping, beat the egg whites until stiff, add the castor sugar and cornflour and beat for a further 5 minutes. Spoon the meringue mixture on top of the banana layer and use a blowtorch to brown the meringue.
- 7 Leave to cool for 10 minutes, slice and serve.

## Peanut butter, toffee and dark chocolate slices

Makes 12 slices **EASY** 1 hour plus extra for cooling

**BASE**

- 180g butter
- 110g castor sugar
- 170g cake flour
- 50g self-raising flour
- 5ml (1 tsp) vanilla essence
- 2 large egg yolks

350g crunchy peanut butter

**TOFFEE**

- 200g castor sugar
- 150g butter
- 1ml (¼ tsp) salt
- 125ml (½ cup) fresh cream

**GANACHE**

- 250g dark chocolate
- 5ml (1 tsp) sunflower oil
- 125ml (½ cup) fresh cream

- 1 Preheat the oven to 180°C.
- 2 To make the base, blend the butter with all the dry ingredients in a food processor until the mixture resembles fine breadcrumbs. Add the egg yolks and mix to a smooth dough, adding a little water if necessary.
- 3 Line a 23cm x 30cm rectangular tin with baking paper and press the dough evenly into the bottom. Bake for 30 minutes. Remove from the oven and leave to cool.
- 4 Spread the peanut butter evenly over the base.
- 5 To make the toffee, put all the ingredients in a pot and bring to the boil. Reduce the heat and simmer until the toffee is golden brown and thick. Remove from the stove and pour on top of the peanut butter. Leave to cool completely.
- 6 For the ganache, gently heat all the ingredients in a pot, stirring until smooth and combined. Pour the ganache over the cooled toffee and leave to cool completely.
- 7 Once the chocolate has set, cut into slices and serve.

**COOK'S TIP**

Instead of peanut butter, you can drop whole peanuts into the toffee and then top with the chocolate ganache.

The Tart Boutique Catering, 48 Jan Smuts Avenue, Forest Town, Johannesburg. All our food is freshly made to order. Open on Fridays from 10:00 to 17:00. Call 011-646-4781 or visit [www.thetart.co.za](http://www.thetart.co.za).

Peanut butter, toffee and dark chocolate slices

