



### **Lancashire Tart**

***This is so tasty and you can make it your own by using your local bacon and cheese.***

A Bowton Lancashire tart with layers of traditional British Pork or Cumberland thinly sliced sausage, Black Pudding, Smoked Bacon and Scallop Potatoes topped with Lancashire Cheese accompanied by a Herb Salad and a Spicy Tomato dressing

### **Lancashire Tart**

#### **Ingredients**

350g Shortcrust pastry  
250g Pork or Cumberland Sausage  
670g Real Lancashire Black pudding  
Slices of Naturally cured smoked bacon, trimmed  
2 Large potatoes peeled and thinly sliced to 4mm  
425ml full fat milk  
150ml double cream  
5 Free-range eggs  
500g Mrs Kirkhams Creamy Lancashire Cheese  
Chopped parsley  
Salt and freshly milled black pepper

#### **Method**

Pre-heat the oven to Gas 4, 350f / 180c

Cook Sausage and Bacon and allow to cool. Trim any fat from the bacon.  
Slice potatoes to approx 4mm in depth and steam until just cooked (if steamer is not available simply boil).

Thinly slice the Black Pudding and Sausage being careful to slice evenly as this will affect the overall appearance of the tart.

Line the tart case with short crust pastry and blind bake at 180 oC for 15 – 20 minutes.

Seal the cooked pastry with egg wash and bake for a further minute.

Blend together the milk, cream and egg, seasoning slightly.

**To assemble look at the photograph**



Start by placing Black Pudding in the bottom of the tart then a ladle of cream mix, a sprinkle of Lancashire cheese and a pinch of parsley.

This process is repeated with the sausage next, then bacon, then sliced potato and finally by sprinkling chopped parsley and Lancashire cheese on top.

This is then baked for 40 minutes at 140 co till liquid is set. When cooling place a weight on top of the tart to compress the layers.

Portion as you like but this will provide 14 portions as a starter size.