



Preparation Time: 30 mins

Total Time: 3,5 hrs.

Serves: 6

Difficulty: Medium

INGREDIENTS

- ½ cup sugar
- 3 tablespoons corn starch (corn flour)
- ¼ teaspoon salt
- 2 fresh cups tangerine juice (6-8 tangerines) (can switch out for other juices)
- 1 medium tangerine (again can switch out)
- 3 large eggs
- 3 tablespoons butter
- 2 teaspoons fresh lemon juice
- ¼ teaspoon vanilla extract

Garnishment

- Whipping cream
- Fresh mint leaves
- Fresh Pineapple
- 1 medium tangerine
- White chocolate shaved

DIRECTIONS

1. Whisk sugar, corn starch and salt in a heavy saucepan.
2. Whisk in tangerine juice until smooth.
3. Remove a couple of strips of tangerine peel and add to the pan.
4. Bring to a boil over medium-low heat, stirring constantly until mixture is thick and bubbly. Remove pan from heat.
5. In small bowl, whisk eggs until frothy.
6. Gradually whisk ¼ cup hot juice mixture into eggs – remove tangerine peel.
7. Add egg mixture to remaining hot juice mixture, whisking constantly.
8. Return to heat, stirring constantly for approximately 2 mins or until thickened.
9. Transfer mixture to medium bowl, stir in butter, lemon juice and vanilla until butter is melted.
10. Place heavy duty cling wrap directly on top of the custard mix to prevent a film from forming.
11. Chill in fridge for at least 3 hours to set.

Serving

1. Evenly distribute across bowls/cups
2. Dollop of cream on top.
3. Garnish with pineapple, shaved white chocolate, tangerine, and a mint leaf.

Note

Squeezing tangerines is extremely time consuming unless you can find the juice, or you have a juicer. Can be substituted for orange juice or grapefruit juice.