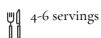




## Berry Souffra - Greek Custard Tart

Amazing Phyllo tart - that is so delicious!!



4-6 servings



30 minutes

### INGREDIENTS

Crust:

Phyllo pastry sheets

200g Melted Butter

Filling:

4 Eggs

300ml Cream

125ml Sugar

Sliced fruit of your choice

(I used berries for this recipe)

### NOTES

Move your coals to the sides of the Mobi. Your Souffra will burn if you leave it in the center.

Distribute the heat evenly.

### DIRECTIONS

1. Use two layers of Phyllo to prepare your base of the tart. Spread melted butter on one side on all your sheets.
2. Fold one sheet into a concertina shape & roll into a circle. Place this circle in the middle of the pan.
3. Keep on rolling concertina's until the whole pan is filled with phyllo. Leave the open spaces in between the sheets.
4. Take the sliced fruit and place it inside the open spaces between the phyllo rounds.
5. Beat the eggs, cream and sugar until mixed and gently pour this custard mix over the phyllo & fruit.
6. Place your tin on top of your prepared coals and bake for 10-15min - DON'T LEAVE TOO LONG. IT WILL BURN.
7. Move your tin the the bottom compartment and leave to bake for 15min or until set.
8. Drizzle nuts & honey over the finished dish OR serve with ice-cream.



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