

Tip Top Foodservice – Apple Custard Cups

Everyday

Serves 8

Ingredients:

- 2 eggs
- 1/3 cup vanilla Greek yoghurt
- 8 slices Tip Top - Raisin Toast
- 1 green apple, very thinly sliced

Method:

1. Preheat the air fryer or oven to 180°C
2. In a small bowl, add the eggs and yoghurt. Whisk together to form a custard
3. Using gloved fingers or the back of a spoon, press into the centre of each slice of bread to indent and create a well, without cutting through. You could also use a ramekin or something of a similar item to help create the desired shape.
4. Spoon in the custard mixture into the indented well of each slice of bread and add the apple slices on top.
5. **Air fryer:** Bake for 4-5 minutes or **oven:** place on an oven tray with baking paper and bake for 8-12 minutes (depending on your oven strength)
6. The custard should be set and start to caramelize on the edges when ready.
7. Serve

