

Custard Tart

Ingredients

Crust/Base

- 150g Salted butter – room temp
(Add ¼ tsp salt if unsalted)
- 225g Plain Flour
- 1 egg
- 1 egg yolk

Custard

- 400 mls thickened cream
- 2 eggs
- 2 egg yolks
- 90g sugar
- nutmeg



Method for Crust

- Add butter to flour w/stand mixer, mix until it resembles breadcrumbs
- Add egg & egg yolk and mix till a ball forms
- Refrigerate for at least 1 hour
- Roll out between 2 sheets of baking paper
- Spray pie dish with oil (approx. 24cm internal diameter)
- Place dough in pie dish and push out the sides.
- Line with baking paper and use pie weights.
- Bake at 180°C for 15 mins
- Remove wts and paper
- Bake at 180°C for 10 mins
- Remove from oven
- Reduce oven to 120°C

Method for Custard

- Heat cream in saucepan and bring to simmer (do not boil)
- Whisk the eggs/yolks and sugar separate to the thickened cream.
- Once cream is warmed up, slowly add to the egg mixture whisking constantly
- Pour into tart case and sprinkle nutmeg on top.
- Bake until custard is set and has a slight wobble.
- 35 mins @ 120°C
- Check at 20 mins by gently shaking your tart (Set like jelly)
- Cool before serving.