



A Recipe For Strawberry Custard Tart

Ingredients

1½ cup plain flour
2tb caster sugar
1 egg yolk
2tb chilled water
250g strawberries
2tb apricot jam
1tb boiling water
125g. Butter chilled

custard filling

1 egg
2 egg yolks
½ cup castersugar
1ts. vanilla bean paste
⅓ cup custard powder
2 cups milk
½ cup thickened cream

1. Place flour, sugar & butter in processor till its breadcrumbs
2. Add egg yolk and 1 t b water, process until dough comes together. knead till smooth, shape to disk, fridge 30.
3. Preheat 180° oven. Roll pastry between baking paper till 5mm thick. Line pan with pastry, fridge for 30 mins.
4. Line pastry with baking paper, fill with weights, Bake for 15 mins or until golden. Take weights out, bake for 10-12 mins
5. Custard: whisk egg, egg yolk, sugar & vanilla. Stir in custard powder. Gradually add milk/cream stirring constantly. Put over medium heat while whisking for 10-15 mins, until it boils & thickens. Boil for 1 min, Transfer to heat proof bowl cover & cool.
6. Fridge for an hour or until tuned.
7. Spread custard over base, strawberries on top. Glaze w/ jam.

Preparation Time

Serves 8