

# CUSTARD TARTS



## Pastry

- 360g Flour
- 185g Shortening
- 74ml Hot Water
- 0.5g Salt

## Custard

- 3 Eggs
- 100g Sugar
- 355ml Milk
- few drops Yellow Colouring

## Ingredients:

1. Sift the flour and salt into a large mixing bowl. Add the shortening and rub it into the flour using your fingertips until the mixture resembles fine breadcrumbs.
2. Gradually add hot water to the mixture, stirring until a firm dough forms. Turn the dough out onto a lightly floured surface and knead gently until smooth.
3. Roll out the dough to a 3mm thickness. Using an 8cm fluted cutter, cut out rounds and gently press them into greased patty tins.
4. In a mixing bowl, beat together the eggs and sugar until well combined. Gradually add the milk, then stir in the food colouring and mix thoroughly. Carefully pour the custard mixture into the prepared pastry cases.
5. Bake in a preheated hot oven for 10 minutes. Then reduce the heat to moderately hot and continue baking for another 10–15 minutes, or until the custard is just set.

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