



RECIPES

EGG TARTS



INGREDIENTS

TART SHELL

130g	Unsalted Butter (Softened)
100g	Margarine (Softened)
70g	Icing Sugar
½ no	Egg (Beaten)
340g	Prima Hong Kong Flour

EGG CUSTARD

170g	Caster Sugar
150g	Hot Water
4 nos	Egg
2 nos	Egg Yolk
250g	Fresh Milk
½ tsp	Vanilla Extract
⅛ tsp	Salt

PROCEDURE

TART SHELL

1. Cream unsalted butter, margarine and icing sugar using a paddle attachment at low speed for 5 - 7 minutes.
2. Gradually add egg into mixture and fold in Prima Hong Kong Flour. Mixed until dough is formed.
3. Cover it with plastic wrap and let it rest for 1 hour in the chiller.
4. Take the dough out and divide it into 20 - 25g dough balls depending on the tart mould used.
5. Line the tart mould with dough balls and press down on the edges.
6. Plastic wrap the tart shells and let it rest for a minimum of 2 hours in the chiller.

EGG TART

1. Take the tart shells out and cool to room temperature.
2. Dissolve caster sugar in hot water and set aside.
3. In a mixing bowl, whisk eggs, egg yolks, fresh milk, vanilla extract and salt.
4. Gradually add dissolved caster sugar into the mixing bowl.
5. Strain the egg custard through a sieve and carefully pour it into each tart shell.
6. Preheat oven to 180°C and bake for 25 minutes, until golden brown and the custard is slightly puffed up.