



# The Recipe House

Bespoke Private Dining

## Custard Tart



### Sweet Pastry

170g / 6oz Plain flour  
25g/1oz Ground almonds  
125g/4oz Butter room temp (must be butter)  
50g/2oz Caster sugar  
1 Free range egg  
Or Sainsbury's, Waitrose or Jus Roll Sweetpaste

### Custard Filling

600ml / 1 pt Full fat/blue top milk  
6 Free Range egg yolks  
80g/3oz Caster sugar  
Freshly ground nutmeg (you could use ready ground of course)!

### Sweet Pastry

1. To make the pastry, mix the flour and ground almonds together in a large bowl, then add the butter and rub in with your fingertips until the mixture resembles breadcrumbs. Add the sugar.
2. Break in the egg into the mix, I use a table knife, bringing it together to form a soft dough, shape into a ball, but don't over work it, then wrap in cling film. Leave to chill in the fridge for 30 minutes.
3. Preheat the oven to 200°C/400°F/Gas 6.
4. Roll out the sweet pastry on a lightly floured work surface (or use ready rolled)
5. Using an 11cm / 4½in fluted cutter, cut out twelve discs and line the muffin tray moulds with the pastry circle. Press each one down gently to make sure they are fully lined. The pastry should overlap the top of the moulds by a tiny bit as it will shrink down a tad.



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## **Custard Filling**

6. For the custard filling, warm the milk in a saucepan, and beat the egg yolks and sugar together in a separate bowl until pale and creamy.
7. Pour the milk onto the egg yolk mixture and stir well, creating little bubbles.
8. Transfer the custard mixture into a jug, then very carefully fill each of the tart cases. Sprinkle a small pinch of ground nutmeg into the middle of each tart.
9. Bake the tarts in the oven for about 25 minutes – you will need to turn the temperature down to 180°C / 350°F / Gas 4 for the final 10 minutes, or earlier if they are looking dark! They will be a light golden brown with no wobble, but you don't want them to look like soufflés as the egg will be overcooked. (a fine balance between cooked pastry but not overcooked eggs)!
10. Whatever you do, don't try and remove from moulds while still hot, they will break! So be patient! Cool in the tin for 30 minutes and then carefully remove from the moulds. You could carefully loosen the edges with a small knife, but wait until completely cool before attempting to release them.