
Custard Tart

INGREDIENTS

300ml cream
50g caster sugar
dash of vanilla extract
1 egg
2 sheets puff pastry
(butter puff preferred)

METHOD

- Preheat oven to 190°C
- Whisk egg and sugar until sugar dissolves.
- Add cream and vanilla to mixture and whisk together.
- Oil spray your tart trays.
- Cut the puff pastry into circles that will fit your tart trays.
- Push the puff into the trays. Make sure there's no holes. (Ensure that you push the puff right into the corner of the trays. Keep the same consistency when you push pastry into the mould
- Pour egg mixture into tarts and leave half a centimetre from the top.
- Bake at 190°C for about 10 minutes or until golden.