COOKING PASSION SINCE 1877

Vanilla Cream Tart

DIFFICULTY: EASY

PREPARATION TIME: 20 MINUTES

COOKING TIME: 45 MINUTES

SERVES: 8

Ingredients

1 ½ cups plain flour

¼ tsp baking powder

¼ cup icing sugar

125g butter, softened

1 egg, lightly beaten

Filling

2 tbsps cornflour

1/3 cup sugar

600ml pure cream

1 tbsp vanilla extract

Method

To make the pastry, place the flour, baking powder and icing sugar in the bowl of a food processor and mix to combine. Add the butter & continue to process until the mixture resembles breadcrumbs. Add the egg and process to form a dough. The mix will form a ball in the processor bowl. Wrap the pastry in plastic wrap & rest for 30 minutes.

To make the filling, place the cornflour and sugar in a medium saucepan and gradually blend in the cream. Cook, stirring constantly, over a medium to high heat, Induction level 7 until the mixture boils and thickens. Stir in the vanilla and transfer to a glass bowl and directly cover the surface with plastic wrap and allow to cool.

Preheat oven on Bottom Heat to 200°c and place the wire rack on shelf 2.

Roll the pastry between two sheets of baking paper and place it into a 24cm flan pan.

Carefully place a sheet of baking paper over the pastry and weight it down with pastry weights or uncooked rice. Bake the pastry for 10 minutes. Remove from the oven and reduce the temperature to 160°c. Lift the baking paper with the weights from the pastry & pour the filling into the pastry shell & smooth the surface.

Place the tart into the oven and bake for a further 30 to 35 minutes.

Allow to cool completely before dusting with icing sugar and serving with mixed berries.

Notes

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