PREP: 20 min
COOK: 55 min + chilling
SERVES: 8

Summer Passionfruit Tart

Silky smooth and bursting with passionfruit, this tropical tart will win everyone over. Swirl cream on top and decorate with seasonal fruit for a stunning summer dessert!

Ingredients

Base

125g chilled butter, chopped
1 cup (150g) plain flour
cup (40g) almond meal
¼ cup (40g) icing sugar mixture
1 tsp Queen Vanilla Bean Paste
1 large egg yolk

Filling

4 eggs, lightly beaten
¾ cup (165g) caster sugar
1 cup (410ml) thickened cream

Method - Base

STEP 1

Process all ingredients except egg yolk until mixture resembles fine breadcrumbs. Add egg yolk and process until mixture comes together. Turn onto a lightly floured surface and gently knead until just smooth. Shape into a disc and cover with plastic wrap. Refrigerate for 15 minutes to rest.

STEP 2

Preheat oven to 180°C (fan forced). Roll pastry out to a 4mm-thick rectangle. Grease and line the base of a 12cm x 36cm rectangle tart tin with removable base. Gently place pastry into tin, fixing up any tears with the pastry dough. Trim edges and chill for 30 minutes.

STEP 3

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Ingredients

cup (80ml) passion fruit pulp (approx 3 passionfruit)

2 tsp Queen Vanilla Bean Paste

Cream

300ml thickened cream

1 ½ tbsp icing sugar

1 tsp Queen Vanilla Bean Paste

Seasonal fruit, to garnish

Method - Base

Line pastry with baking paper and fill with pastry weights or rice. Bake for 10 minutes. Remove paper and weights and bake for a further 5-10 minutes or until golden brown. Remove from oven and set aside to cool. Reduce oven to 140°C.

Method - Filling

STEP 1

Combine eggs, sugar, cream and passionfruit pulp. Pour custard into cooled pastry case and bake for 40-45 minutes until set, with just a slight wobble in the center. Cool slightly, then place in fridge to chill completely.

STEP 2

When ready to serve, beat cream and icing sugar to firm peaks. Carefully dollop cream over cold tart, then gently swirl through Vanilla Bean Paste. Top with fresh fruit to serve.

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