QUEEN
-EST 1897-



PREP: 45 min
COOK: 30 min
SERVES: 6-8

Strawberry Maple Custard Tart

This elegant tart celebrates the simple things in life - an abundance of floral, in-season strawberries, creamy Vanilla Bean custard and crumbly, buttery pastry. It's the perfect special occasion tart but we can't resist it for Sunday lunch either!

Ingredients

Pastry

3/4 cup (110g) plain flour

1 1/2 tbsp icing sugar mixture

3 tsp custard powder

20g butter, softened

3 tbs cold water

Filling

2 tbs custard powder

1 1/2 cups (375ml) milk

1/4 cup (60ml/80g) Queen Pure Maple Syrup

2 tsp caster sugar

Method - Pastry

STEP 1

Combine flour, icing sugar and custard powder in a small bowl. Using your fingertips rub the margarine into the flour mixture until it resembles fine breadcrumbs. Using the blade of a knife, mix the water into the mixture to form a soft dough.

STEP 2

Knead dough on a lightly floured surface until smooth. Shape into a ball, cover with plastic wrap and refrigerate 30 minutes.

STEP 3

Roll out pastry to fit an 18cm round loose bottomed flan tin. Cover pastry with a large piece of baking paper, fill with baking weights and bake at 160C for 10 minutes, remove weights and paper, increase temperature to 180C (fan forced) and bake pastry for a further 10 minutes until lightly browned. Remove from oven and cool.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.

Ingredients

1 tsp Queen Vanilla Bean Paste

1 tsp orange zest

250g punnet Strawberries, hulled and sliced

Method - Filling

STEP 1

Combine custard powder, milk, maple syrup, sugar, vanilla and orange zest in a small saucepan. Stir over low heat for 10 minutes until mixture boils and thickens.

STEP 2

Pour hot custard into cooled pastry shell and refrigerate until custard is loosely set and cool. Serve topped with fresh strawberries arranged in a pretty pattern.

Why not take a photo and share your version with us.
Tag **#queenfinefoods** on Instagram or post to our Facebook page.

Visit queen.com.au for recipes, tips, tutorials, products and to upload your own recipe.