



PREP: 20 mins
COOK: 50 mins
SERVES: 10

Deep Dish Vanilla Custard Tart

A much loved classic, this custard tart is made deep-dish style so that you can enjoy even more of its silky, intense vanilla custard. The tender vanilla almond meal pastry makes it truly special, but a store-bought pastry will also work too.

Ingredients

Base

- 1 cup (150g) plain flour
- 1 cup (100g) almond meal
- 125g butter, chilled
- 1/3 cup + 1 tbsp (60g) icing sugar
- 1 large egg yolk
- 1 tsp Queen Vanilla Bean Paste
- 2 large egg yolks, extra, beaten

Custard

- 9 large egg yolks
- 1/3 cup (75g) caster sugar
- 2 cups (500ml) thickened cream

Method - Base

STEP 1

Process flour, almond meal, butter and icing sugar in food processor to create fine breadcrumbs. Add egg yolk and Vanilla Bean Paste and process until pastry starts to come together. Bring together in a ball, wrap in cling wrap and chill in fridge for 30 minutes.

STEP 2

Line baking tray with baking paper. Grease 18cm fluted tart tin or spring form cake tin, 3.5cm deep, and stand on tray. Alternatively, use a 23cm tart tin for a shorter tart. Preheat oven to 190°C (fan forced).

STEP 3

Place ball of dough in tart tin. Gently spread dough across base and up sides of tin, pushing with fingertips. Line with baking paper, cover with baking beans and bake for 10 minutes.

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

2 tsp Queen Victoria Concentrated
Vanilla Extract with Seeds

3 tsp Queen Vanilla Bean Paste

Method - Base

STEP 4

Remove pastry from oven and remove paper and baking beans. Brush egg yolks over pastry case. Return to oven for 5 minutes then set aside to cool. When cool, leave pastry in tin and wrap base and sides of tin with foil.

Method - Custard

STEP 1

Reduce oven to 150°C (fan forced). Whisk together egg yolks and sugar. Add cream, Vanilla Extract and Vanilla Bean Paste and whisk again. Pour mixture through a sieve into a heavy saucepan.

STEP 2

Heat custard over low heat, stirring constantly. When custard reaches 37°C, remove from heat. Pour custard through sieve into pastry case until full. Cover surface of custard with grated nutmeg. Bake for 50 minutes or until custard looks set but still wobbles slightly. Leave to cool on a wire rack then serve. If desired, chill for 6 hours to enjoy a cold custard tart.

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.