



PREP: 60 min
COOK: 60 min
SERVES: 6-8

Walnut Praline Custard Tart

What's not to love here - smooth, beautiful Vanilla bean custard, crumbly buttery pastry and a generous smattering of walnut praline. This is one custard tart you'll be making again and again.

Ingredients

Pastry

45g butter, softened
1 1/2 tbsp (30g) caster sugar
1 large egg, lightly beaten
2/3 cup (100g) plain flour
2 tbsp (25g) self-raising flour
egg white for brushing

Filling

2 large eggs
2 tsp [Queen Organic Vanilla Bean Paste](#)
2 tbsp (40g) caster sugar
350ml milk

Method - Praline

STEP 1

Line a baking tray with baking paper and set aside. Place caster sugar and 1-2 teaspoons of water in a small, heavy-bottomed saucepan, mix to combine. Heat gently and swirl the saucepan to assist melting of the sugar - do not mix the sugar once heating starts. Once mixture begins to turn a golden brown colour (2-3 minutes), add pecans, swirl to coat then remove from heat. Tip mixture onto baking trays and allow to set. One set, break into shards and store in an airtight container.

Method - Pastry

STEP 1

Preheat oven to 180°C (fan forced). In a small bowl, beat the butter until creamy then add the sugar and beat until just combined. Add the egg and beat well. Using a wooden spoon, stir in 2/3 of the flour and then use your hands to work in the rest of the flours.

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Ingredients

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Walnut Praline

2/3 cup (150g) caster sugar

1 cup (120g) walnuts, roughly chopped

Method - Pastry

STEP 2

Turn the dough onto a lightly-floured surface and knead lightly until smooth. Pat it out into a disc shape, wrap in plastic wrap and refrigerate for at least 30 minutes.

STEP 3

Roll the pastry out to about 5mm and brush the base and sides of a greased 20cm loose-based flan tin with lightly beaten egg white. Line the tin with the pastry and trim off any excess.

Method - Filling

STEP 1

Beat the eggs, vanilla bean paste and sugar together in a small bowl. In a small saucepan, heat the milk until luke warm then, stirring, gradually add it to the egg mixture. Place the pastry-lined tin on an oven tray and while stirring the custard mixture, pour it into the tin.

STEP 2

Bake for 40-45 minutes and allow to cool completely the finish with shards of praline. Note that the custard will firm as it cools.

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