



PREP: 20 min
COOK: 25 min +
1 hrs
setting
time
SERVES: 6-10

Vegan Egnog Custard Tart

A big thank you to the lovely Jade from Panaceas Pantry for developing this recipe for us!

Ingredients

Crust

- 1 tsp Queen Organic Vanilla Bean Paste
- 1/4 cup (70g) Queen Pure Canadian Maple Syrup
- 1 cup (120g) almond meal
- 1 + 1/3 cup (200g) plain flour
- 1/3 cup (85g) cold vegan butter, cubed *(see notes)

Egnog custard filling

- 1 Tbsp Queen Organic Vanilla Bean Paste

Method - Crust

STEP 1

We used a rectangular quiche tin measuring 35cm x 12.5cm. This recipe can also make 6 individual round tarts (10cm). We recommend using scales for accuracy, but if not please use the scoop and scrape method to fill Australian standard cups.

STEP 2

Preheat the oven to 180C. Add almond meal and flour to a food processor and pulse to combine. Add butter to the food processor, then process until the butter is chopped into tiny pieces, about the size of lentils or peas. Finally, with the processor running, stream in maple syrup and vanilla and stop as soon as a dough ball forms. Turn onto the bench and knead a few times, until the dough is a uniform ball. You do not want to overwork the pastry here - just work it until all the flour has been incorporated.

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Ingredients

1/2 cup (140g) Queen Pure Canadian Maple Syrup

1 1/2 sachets (12g) Queen Jel-it-in powder

400ml canned, full fat coconut milk

300ml soy, oat or almond milk

1/2 tsp ground cinnamon

1/2 ground nutmeg* (see notes)

1/8 tsp fine salt

1/4 cup (30g) corn flour or tapioca flour

Optional: 1/8 tsp turmeric (this is only to give the custard a yellow colour)

Method - Crust

STEP 3

In a rectangular quiche tin measuring 35cm x 12.5cm. or tin of your choosing, press dough into tin, spreading it evenly around up the sides (ensure you press firmly, and make the pastry even in thickness) or roll the pastry between to 2 sheets of parchment paper, then transfer the rolled dough into the tin. Prick the base of the pastry with a fork then bake for 20-25mins or until it is a light golden colour. Set aside to cool completely.

Method - Eggnog custard Filling

STEP 1

Place all the ingredients into a saucepan, and whisk together until combined. Place over medium heat, while whisking the entire time, bring to a boil. Allow to simmer for 2 minutes (still whisking), then turn off the heat and allow to cool for 5 minutes

STEP 2

Pour custard into the tart crust, then transfer to the fridge to cool for a minimum of 1 hour.

STEP 3

Sprinkle with a little ground nutmeg to serve. We decorated ours with gingerbread, but you may like to serve simply as is, or with vegan whipped cream on the side.

STEP 4

Store in the fridge in an airtight container. Finished tart will last for up to 5 days in the fridge.

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