



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.

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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.

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