

# Custard Tart

## Ingredients for Shortcrust Pastry:

200g Plain Flour  
50g Butter  
50g Lard / white Fat  
40ml Cold Water (approximately)  
Pinch of Salt



Please bring a container  
to take your custard tarts  
home in.

## Ingredients for Filling:

300ml Milk  
2 Eggs  
2 Tablespoons Caster Sugar  
Ground Nutmeg



## Method:

1. Preheat the oven to 190°C or Gas Mark 5.
2. Weigh and measure out all ingredients accurately.
3. Cut the butter and lard/white fat into small pieces.
4. Sieve the flour into a large plastic bowl and add the salt.
5. Add the butter and lard/white fat in a mixing bowl.
6. Rub fat into the flour with your fingertips until it resembles breadcrumbs.
7. Measure the cold water into a measuring jug on the weighing scales.
8. Make a well in the middle of the breadcrumbs and add the water a little at a time, mixing with a round-bladed knife until it forms a dough. You may not need to add all the water.
9. Roll out onto a lightly floured work surface, using a floured rolling pin, to approximately 0.5cm thick.
10. Using a pastry cutter, cut round shapes from the pastry and press into a 12 hole cake tin.
11. To prepare the custard filling: Crack the first egg into a small bowl, check for any shell and transfer into a large bowl. Crack the second egg into a small bowl, check for any shell and also transfer this into a large bowl.
12. Whisk the eggs using a balloon whisk.
13. Put the milk and sugar in a small saucepan and place at the front of the hob. Bring to the boil.
14. Pour the milk and sugar mixture onto the whisked eggs and cool.
15. Strain the mixture using a sieve into a measuring jug. Pour the mixture into the pastry cases and sprinkle with ground nutmeg.
16. Bake for 15 to 20 minutes until set.

