



## Mini Egg Custard Tarts

Sarah's Servings: 12 Sarah's skill: Medium Baking time: 20 mins

### Ingredients

#### Pastry

200g Plain Flour  
45g Icing Sugar  
100g Cold Cubed Unsalted Butter  
1 Large Egg

#### Filling

200ml Milk  
200ml Double cream  
4 Egg yolks  
75g Caster sugar

Whole nutmeg (for grating)

### Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool for at least 30 minutes.
- Line 12 tart tins (6.5cm diameter) or use a muffin tray with 8cm circles of the pastry.
- Place in the fridge while you make the filling
- Pre-heat the oven to 200 degrees centigrade (180 fan).
- Filling In a small pan put the milk and cream and heat until warm but not boiling.
- In a medium sized bowl put the egg yolks and sugar and mix together.
- Pour the milk and cream onto the egg mixture and gently whisk until combined.
- Pour the mixture into a jug so it is easier to fill the cases.
- Take the cases out of the fridge and pour the egg mixture into the cases and fill nearly to the top.
- Finish with a generous grating of nutmeg over the top of each tart.
- Place in the oven and bake for 10 minutes
- Reduce the temperature of the oven to 180 degrees centigrade (160 fan) and bake for a further 10 minutes.
- Remove from the oven and leave to cool completely in the tin(s). Do not try to remove them until completely cold as they are very delicate.
- They are best eaten on the day of baking but you can keep them refrigerated for 3 days but the pastry may soften slightly.