

CUSTARD & CHEESECAKE, SWEET GOODS

BERRIES CUSTARD TART

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
Custard Mix	
BCM-8 or Smooth Set Baked Custard Mix	0.500kg
Cold water	0.500kg
Boiling water	1.500kg
Short pastry	
Unsalted butter	0.280kg
Castor sugar	0.120kg
Whole eggs	0.090kg
Bakers flour	0.470kg
Baking powder	0.003kg
Toppings	
Fresh berries (Raspberries, Strawberries, Blueberries)	

METHOD

CUSTARD MIX METHOD

STEP 1

Add BCM-8 or Smooth Set Baked Custard Mix to cold water and stir until smooth.

STEP 2

Add the smooth mix to boiling water while stirring. Bring to the boil.

STEP 3

Cool custard for 20 minutes before pouring into pre baked tart shells.

STEP 4

Custard will set after cooling.

SHORT PASTRY METHOD

STEP 1



Mix cream, butter and sugar together.

STEP 2

Add eggs gradually to emulsify.

STEP 3

Lastly, fold in flour and baking powder until combined.

STEP 4

Rest dough covered overnight before using.

STEP 5

Sheet dough out to 3mm in thickness and line 8cm straight-sided tartlet rings.

STEP 6

Blind bake at 190°C until golden brown.

ASSEMBLY

STEP 1

Arrange fresh fruit or berries as you like on top of each custard tart casing and finish with a light glaze or icing sugar and serve. Store in refrigerator.

These instructions may vary depending on manufacturer's premises and equipment used. Serve immediately or store in the fridge below 5°C for up to 24 hours.