

## Egg Custard Tarts

Adapted from the [thewoksoflife.com](http://thewoksoflife.com)

### Ingredients

Yield: 20-24 mini tarts

#### Crust Ingredients

1 ½ cups all purpose flour

1/8 teaspoon salt

1/2 cup plus 1 TBSP sugar

14 TBSP unsalted butter, room temperature  
but not softened

2 tablespoons cold water

#### Filling

scant 1 cup hot water

3 large eggs, at room temperature

1/2 cup coconut milk, at room temperature

3/4 teaspoon vanilla

#### Instructions

In a bowl, combine the flour, salt, and 1 tablespoon sugar. Add the butter and toss to coat in flour. Break it up with your fingers, making sure to keep visible little chunks of butter in the dough. Add 2 tablespoons of cold water and bring the dough together. Add more water if the dough is crumbly. Cover the dough and refrigerate for 20 minutes.

While the dough is chilling, make the filling. Dissolve 1/2 cup sugar into the cup of hot water, and allow to cool to room temperature. Whisk eggs and coconut milk together and then thoroughly whisk in the sugar water and vanilla. Strain through a very fine mesh strainer.

#### **Tools needed:**

Mini Muffin Tin

Mixing Bowl

Wooden Mixing Spoon

Liquid Measuring Cup

Measuring Cups and

Spoons

Plastic wrap

Tea kettle to boil water

Fine mesh strainer

Ladle

Preheat oven to 400 degrees.

Take small pieces of dough (about a quarter sized) and press the dough into a mini muffin tin, pressing the dough so that is even on the bottom and the sides of the muffin tin. Use a ladle to fill each tart shell until just reaching the edges of the outside crust. Once filled, immediately (but very carefully) transfer the pan to the oven and bake for 15 minutes. Reduce the temperature to 350 degrees F and bake another 10-12 minutes, until filling is just set (if a toothpick can stand up in it, it's done).

You can let the tarts cool for a couple minutes and enjoy them while they're still hot.