



## Dan tat (egg tarts)

Gaggenau Appliance:

Preparation Time: 0.5 hours

Cooking Time: 30 minutes

Serves: 15

### Ingredients

---

#### Short Pastry:

225g plain (all-purpose) flour, plus extra for dusting  
50g superfine caster sugar  
110g cold butter, cut into small cubes  
2 tablespoons cold water

#### Custard filling:

120g superfine caster sugar  
225ml water  
2 eggs, lightly beaten  
100ml evaporated milk  
½ teaspoon vanilla essence

### Method

---

#### Preparation:

1. To make the pastry, combine the flour, sugar and butter on a work surface and lightly rub with your fingers to partly combine. Make a well in the centre and add 2 tablespoons of cold water. Using a pastry scraper, work the mixture into a buttery dough. Smear the dough away from you with the heel of your hand, then gather together and form into a flat disc. Dust lightly with flour, wrap in plastic wrap and refrigerate for 20–30 minutes to rest.
2. To make the custard, put the sugar and water in a small saucepan. Bring to the boil, stirring until the sugar has dissolved, then set aside to cool. Combine the eggs, evaporated milk and vanilla essence in a bowl, stir in the cooled sugar syrup and mix well without creating bubbles. Strain the mixture through a fine sieve into a jug.
3. Preheat the oven to **200°C using Hot Air and Bottom Heat**. Roll out the pastry on a lightly floured bench to a thickness of 5mm. Using a fluted cookie cutter, a little larger than your tart cases, we used 6cm pastry cases, cut the dough into rounds. Ease the pastry rounds into the buttered cases and pour the custard into the pastry cases then transfer to the oven rack in the bottom shelf position.
4. Bake for 12–15 minutes or until the edges are lightly browned, then reduce the **heat to 180°C** and carefully rotate the tray. Continue to bake for 10 minutes or until custard is slightly puffed. Cool for 10 minutes before removing the tarts from their cases.