

Matcha Latte Tart/Milk Tart

Makes 1 tart.



INGREDIENTS

Tart Shell

- 180g Plain Flour
- 70g Granulated Sugar
- 2g Fine Sea Salt
- 128g Unsalted Butter
- 20g Whole Milk
- 1 Egg Yolk
- 1g Sea Salt Flakes

Filling

- 540g Whole Milk
- 16g Plain Flour
- 16g Cornstarch
- 115g Granulated Sugar
- 1g Fine Sea Salt
- 30g Unsalted Butter
- 4g Vanilla Extract
- 2 Eggs
- 4g Cinnamon Powder OR 12g Matcha Powder

Dough

1. In a mixer with the dough hook attachment, combine the flours, salt and sugar.
2. Add the egg and butter. Mix until butter clumps are small but still visible.
3. Add the milk tbsp by tbsp until the dough comes together. Sprinkle salt over the dough.
4. Press the dough into a greased tart tin, cover with cling wrap and freeze for 30 mins.
5. Score the tart shell with a fork and bake at 200 degrees celsius for 22 minutes.

Filling

6. Heat the milk, vanilla extract, sugar, salt and cinnamon/matcha powder over medium heat (1 - 3 mins).
7. Whisk in the flour and cornstarch.
8. Turn off the heat and add the butter.
9. While whisking, slowly add the eggs.
10. Begin heating the mixture while continuously whisking.
11. The filling is finished when it has a slightly gelatinous texture (approx 5 - 12 mins)

Assembly

12. Pour the filling into the tart shell and smoothen. Top with sugar and cinnamon/matcha powder.
13. Refrigerate for 1.5 hours before eating.