

Orange Custard Tart

Indulge in this Orange Custard Tart, a smooth, citrus?infused dessert with a tender pastry base and velvety texture that’s ideal for dinner parties, holidays or weekend treats. Bright, tangy flavours and a beautifully set custard make it a memorable finish to any meal, and it’s as delightful to serve as it is to enjoy.

Prep:	25 min
Cooking:	75 min
Serves:	8
Makes:	1

Ingredients

Pastry

- 2 sheets shortcrust pastry, thawed
- 2 teaspoons caster sugar

Filling

- ¾ cup sour cream
- ? cup caster sugar
- 6 eggs
- 1½ Tbsp finely grated orange rind
- ¾ cup fresh orange juice
- 2 tsp vanilla essence
- Fresh or dehydrated orange slices and icing sugar for dusting, to decorate
- Whipped cream, to serve

Method

Pastry Base

1. Grease a (24cm top/22cm base/3½cm deep) tart tin with a removable base.
2. Place one sheet of pastry on a sheet of baking paper. Sprinkle with 1 teaspoon sugar. Top with remaining pastry (offset) and sprinkle with remaining sugar.
3. Roll pastry between two sheets of baking paper until large enough to line the tin.

4. Carefully lift the pastry into tin and press into sides; trim edges. Press pastry into fluted sides to raise above the rim slightly, allowing for shrinkage.
5. Preheat oven to 180C (fan-forced). Place tin on an oven tray; line tin with baking paper, then fill with baking beans.
6. Bake for 20 minutes then remove beans and paper. Pierce the base with a fork. Cook for a further 15 minutes, or until golden. Cool. Reduce heat to 160C (fan-forced).

Orange Custard Filling

1. Place the sour cream and sugar in a large bowl and whisk until smooth. Add eggs, rind, juice and vanilla in a bowl and whisk together until well combined.
2. Pour mixture into prepared pastry case and bake in the oven for about 40 minutes, or until filling is just set. Cool in tin then refrigerate.
3. Decorate with orange slices and dust with icing sugar. Serve with whipped cream.

Notes

If you are wanting to make a bulk version of this yummy custard tart, we have these egg products which you can buy wholesale to make it easier:

- Frozen whole egg
- Dried whole egg
- Bulk whole egg