



DARLING HOUSEWIFE
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Strawberry Tarts



Instructions

First, wash and dry the strawberries, then set them aside.

Crust:

In a medium bowl, mix together the melted butter, sugar, and salt until incorporated. Add the flour and stir until mixture forms a soft dough. Press the dough into a tart pan using the bottom of a glass, ensuring it's evenly spread. Cover with plastic wrap and refrigerate for about half an hour.

Filling:

In saucepan, heat the milk with the vanilla extract over medium heat until simmering. In a separate heatproof bowl, hand whip together the sugar and egg yolks until incorporated. Sift in the cornstarch and flour through a fine sieve into egg and sugar mixture. Whisking constantly slowly add in the egg mixture to simmering milk in saucepan. Return cream mixture to heat and whisk constantly until it thickens before removing from heat. Strain this custard through a sieve into another bowl discard and harden clumps. Add butter, lemon zest, and salt to cream and stir until butter melts. Cover the bowl with plastic wrap. Ensure plastic is touching the top of custard to prevent skin formation before refrigerating for at least two hours.

Baking:

Preheat your oven to 375°F (190°C). Prick crust with fork then baking for about 20 -25 minutes or until golden brown. Cool the crust completely.

Assembly:

Once cooled completely, hull strawberries then slice them about 1/4 inch thick. Whisk custard until smooth before spreading evenly at bottom crust. Arrange strawberries next to one another around outer rim next to crust with pointed ends facing outwards; continue till entire face is covered.

Heat marmalade in microwave till just melted before brushing over strawberries using pastry brush. Remove side of tart pan before serving. Best assembled just before serving.

Ingredients

FOR THE CRUST

- 8 tablespoons of melted butter
- 3 tablespoons of sugar
- 1 and 1/4 teaspoons of table salt (not kosher)
- 1 and 1/4 cups of all-purpose flour (add more if needed)

FOR THE FILLING

- 1 and 1/2 cups of milk (or 1 cup milk and 1/2 cup light cream)
- 1 teaspoon pure vanilla extract
- 1/3 cup granulated sugar
- 3 egg yolks
- 3 tablespoons cornstarch
- 2 tablespoons flour
- 2 tablespoons of butter (cut into small pieces)
- 1 Lemon Juice and zest
- Pinch of salt

FOR THE TOPPING

- Fresh strawberries (around 1 to 1.5 lbs)
- A quarter cup of orange marmalade