

PORTEGUESE EGG TART



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Faustino Tabilas Jr



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Discover a Macau Grand hotel experience! Grand Hyatt Macau is located in the Cotai area between the islands of Coloane and Taipa, off the tip of Macau Peninsula, China and integrates entertainment, dining, spa services, fitness facilities and shopping options. Indulge in their Afternoon Tea served daily from 3-6pm. Represented by Neo Ng & Faustino Tabilas Jr.



- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

PORTEGUESE EGG TART Dough

- 1000g cake flour
- 15g salt
- 40g sugar
- 400ml iced water
- 750g margarine

Filling

- 60g egg yolk

- 200ml cream
- 100g sugar
- 100ml milk

Methods and Directions

PORTUGUESE EGG TART

Dough

- Mix the cake flour, salt and sugar, mix well. Add in iced water and mix in dough.
- Divide the dough into 1kg portion, wrap in cling film and rest in chiller for 2 hours.
- Take the dough out and roll in dough sheet. For every 1 kg of dough, use 500g of margarine to fill in the dough.
- Fold the dough in 3-3-4 pattern. Roll out the dough, cut and roll.
- Wrap with cling film and store in freezer.

Filling

- Mix cream, egg yolk, milk and sugar.
- Strain and keep in chiller.