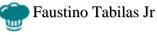


### PORTUGUESE EGG TART





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- Sub Category Name Food Desserts
- Recipe Source Name
  Real High Tea 2014/15 Volume 1

### **Ingredients**

# PORTUGUESE 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.

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