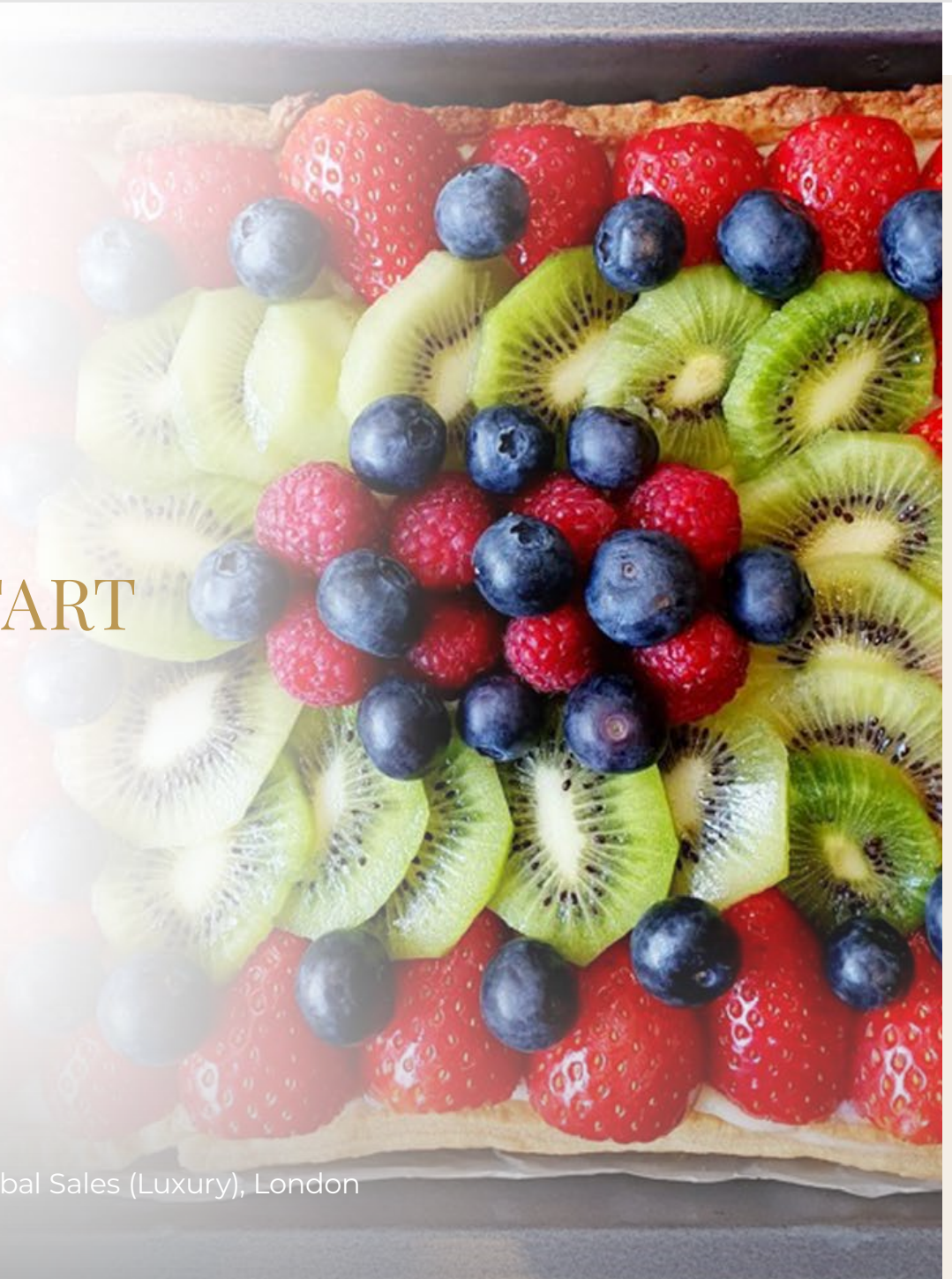




FRESH FRUIT TART WITH CRÈME PÂTISSIÈRE

#myshangrila

Recipe by Joss Brenon, Director Global Sales (Luxury), London



INGREDIENTS

Serves 6

Egg yolks	4
Caster sugar	90 g
Plain flour	50 g
Milk	300 ml
Vanilla extract	2 tbsp
Your favourite fruits	500 g

RECIPE

- 1 Roll the shortcrust pastry sheet and prick the base with a fork.
- 2 Preheat the oven to 190C/350F/Gas 5
- 3 Slice the fresh fruit: cut the strawberries in half and the kiwis into thin rings.
- 4 Place the pastry tart in the oven and cook for 20 minutes.
- 5 For the crème pâtissière, place the milk & vanilla extract into a large saucepan and warm.
- 6 Place the egg yolks, sugar and flour in a large mixing bowl and whisk until the colour changes and becomes pale. Gradually add the warm milk and vanilla to the egg mixture, whisk together, then return the mixture to the pan.
- 7 Cook on a low heat until it the mixture thickens, then pour into a clean bowl and let the creme patissiere cool.
- 8 Spread the crème pâtissière on the bottom of the tart case then place the fruits from the outside inwards...use your imagination.
- 9 Place in the fridge until ready to serve.