

Cuppa Custard Tart

Serves 12

Hands-on Time (inc. chilling) 1 hour 30 minutes

Baking Time 45 minutes

Ingredients

- 8 tea bags
- 475ml full-fat milk
- 1 portion sweet rich shortcrust pastry
- 1 medium egg
- 2 medium egg yolks
- 100g caster sugar
- 30g light brown sugar
- Pinch fine salt
- 50g cornflour
- 170ml single cream
- 20g unsalted butter

Equipment

- Saucepan with lid
- Spatula
- Rolling pin
- 20cm loose-bottomed flan tin
- Sharp knife
- Large bowl
- Hand whisk (silicone if possible)
- Large saucepan
- Measuring jug
- Clingfilm
- Baking sheet
- Wire rack

Method

1. Infuse the Milk

- Heat 475ml milk in a saucepan until steaming. Remove from heat, add 8 tea bags, stir, and cover. Let steep for 15 minutes.
- Remove the tea bags, squeezing out as much liquid as possible. Measure out 400ml of the infused milk (top up with extra milk if needed).

2. Prepare the Pastry

- Roll out the pastry between clingfilm into a circle large enough to line the flan tin.
- Press the pastry into the tin, trim the edges, and chill for at least 60 minutes.

3. Make the Custard

- Whisk the egg, egg yolks, sugars, and salt in a large bowl until light and foamy.
- Add cornflour and whisk until thick.
- Heat the tea-infused milk, cream, and butter in a saucepan until gently bubbling.
- Slowly whisk the hot milk mixture into the egg mixture. Return to the saucepan and cook over low heat, stirring constantly, until thick.
- Cover with clingfilm and let cool.

4. Assemble and Bake

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5. Place a baking sheet in the oven to heat.
- Spread the cooled custard into the pastry case.
- Bake on the hot baking sheet for 15 minutes. Reduce the temperature to 170°C/150°C (fan)/325°F/Gas Mark 3 and bake for another 30 minutes until golden.

5. Cool and Serve

- Let the flan cool on a wire rack. For the best flavour, chill in the fridge overnight before serving.

Enjoy!