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preparation time

1 hour



cooking time

30-45 mins



### Tart Shell

- Cake Flour 225g
- Icing Sugar 45g
- Butter 125g
- Egg Yolk 1 no



- 1 Preheat oven to 180°C.
- 2 Cut butter into small cubes and chill.
- 3 Rub chilled butter cubes with both dry ingredients with fingertips until a crumbly texture is formed.
- 4 Add egg yolk and knead until roughly combined. Don't over knead the dough.
- 5 Wrap the dough in plastic and chill for at least 30 minutes.
- 6 Roll out the dough 1/2cm thick and put in desired moulds. Pierce holes on the tart shells with a fork.
- 7 Bake the shells by placing parchment on top of the shells with weights at 180°C for 15 minutes.
- 8 Remove the parchment and weights, bake for approximately another 5 minutes.
- 9 Let it cool completely and reserve until ready to use.

### Orange Curd

- Butter 200g
- Water 100g
- Sugar 170g
-  **ORANGE OIL FLAVOUR** 7g
- Fresh Lemon Juice 50g
-  **ORANGE EMULCO** 5g
- Egg Yolk 8 nos

- 1 Prepare ice bath and a bowl with strainer.
- 2 Cut butter into cubes and place it in a pot.
- 3 Add in sugar, water, **GREEN HOUSE ORANGE OIL FLAVOUR** and fresh lemon juice.
- 4 Simmer the mixture over low heat until sugar is dissolved and thoroughly mixed.
- 5 Add in **GREEN HOUSE ORANGE EMULCO** (orange mixture).
- 6 Beat egg yolks while tempering it by adding 3/4 of the heated orange mixture.
- 7 Pour back mixture into the pot with the 1/4 mixture over medium heat and whisk to avoid burning.
- 8 Once the mixture thickens, whisk vigorously for a minute and transfer it into a clean bowl through a strainer.
- 9 Chill the mixture by using ice bath and the orange curd is ready to be used.
- 10 Fill in tart shells and refrigerate for 1 hour before serving.

### Tips

When cooking the curd, make sure it is stirred constantly and thoroughly to prevent burning.