



Preparation time
45 mins




Cooking time
25 mins



Ingredients

- Puff pastry 4" 9pcs

SALTED EGG FILLING

- Sugar 50g
- Custard powder 25g
- Milk powder 33g
- Milk 30g
- Corn flour 8g
- Salt 1g
- Unsalted butter 40g
-  **SALTED EGG EMULCO** 4g

EGG FILLING

- Whipping cream 180g
- Milk 60g
- Egg 2nos
- Sugar 50g



Instructions

PUFF PASTRY

- 1 Put some flour on puff pastry and flatten it.
- 2 Roll the puff pastry and chop into small pieces, then flatten it.
- 3 Put the puff pastry into the aluminium egg tart mold.

SALTED EGG FILLING

- 1 Add in custard powder, milk powder, corn flour, salt, sugar, milk and unsalted butter, whisk until well combined.
- 2 Mix **GREEN HOUSE SALTED EGG EMULCO** and mixed it well.
- 3 Pour into the mold and freeze it for 15 minutes.

EGG FILLING

- 1 Add in eggs, sugar, milk and whipping cream, and mix it well.
- 2 Filter it for 2-3 times and pour into the mold.
- 3 Put into the tray and bake at 220°C for 25 minutes.

You're ready to serve.

Bon Appétit!

Notes:

The whole recipe can make 12pcs of tart.