



Preparation time
60 mins



Cooking time
18 mins



Ingredients

Tart Shell

- Unsalted Butter 50g
- Icing Sugar 25g
- Eggs 7g
- Cake Flour 75g
-  **Green VANILLA FLAVOUR POWDER** 1g

Durian Cheese Filling

- Cream Cheese 150g
- Sugar 35g
- Milk 15g
- Whipping Cream 60g
-  **Green DURIAN EMULCO** 4g
- Egg Yolk 1nos
- Corn Flour 2g



Instructions

Tart Shell

- 1 Mix unsalted butter and icing sugar together until mixed well.
- 2 Add in eggs and cake flour, and **GREEN HOUSE VANILLA FLAVOUR POWDER**, mix until well combined.
- 3 Wrap the tart dough with plastic wrapping and chill the dough for 30 minutes.
- 4 After the tart dough chilled, flatten it and cut the dough. Then put the tart dough into the tart mold.
- 5 And bake at 180°C for 10 minutes.

Durian Cheese Filling

- 1 Double boil cream cheese and sugar over the pot and mix it until become smooth. Then, add in milk, whipping cream and corn flour mixed it well
- 2 Mix in **GREEN HOUSE DURIAN EMULCO**, mix until well combined
- 3 Add the filling into the tart and freeze it for 30 minutes.
- 4 Once it frozen, brush egg yolk on top of the filling. And bake at 220°C for top and at 150°C for bottom for 8 minutes.

Serve on the plate, you're ready to eat.

Bon Appétit!