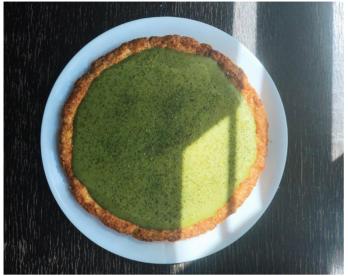


Matcha Latte Tart/Milk Tart

Makes 1 tart.







INGREDIENTS

Tart Shell

- 180g Plain Flour
- 70g Granulated
 Sugar
- 2g Fine Sea Salt
- 128g Unsalted Butter
- 20g Whole Milk
- 1 Egg Yolk
- 1g Sea Salt Flakes

<u>Filling</u>

- 540g Whole Milk
- 16g Plain Flour
- 16g Cornstarch
- 115g Granulated
 Sugar
- 1g Fine Sea Salt
- 30g Unsalted Butter
- 4g Vanilla Extract
- 2 Eggs
- 4g Cinnamon
 Powder OR 12g
 Matcha Powder

<u>Dough</u>

- 1. In a mixer with the dough hook attachment, combine the flours, salt and sugar.
- 2. Add the egg and butter. Mix until butter clumps are small but still visible.
- 3. Add the milk tosp by tosp until the dough comes together. Sprinkle salt over the dough.
- 4. Press the dough into a greased tart tin, cover with cling wrap and freeze for 30 mins.
- 5. Score the tart shell with a fork and bake at 200 degrees celsius for 22 minutes.

<u>Filling</u>

- Heat the milk, vanilla extract, sugar, salt and cinnamon/matcha powder over medium heat (1 - 3 mins).
- 7. Whisk in the flour and cornstarch.
- 8. Turn off the heat and add the butter.
- 9. While whisking, slowly add the eggs.
- 10. Begin heating the mixture while continuously whisking.
- 11. The filling is finished when it has a slightly gelatinous texture (approx 5 12 mins)

<u>Assembly</u>

- 12. Pour the filling into the tart shell and smoothen. Top with sugar and cinnamon/matcha powder.
- 13. Refrigerate for 1.5 hours before eating.