

Flaky Egg Tart

Inner Dough

Ingredients	Amount (g)
Cake Flour (Low Protein Flour)	150
Butter	20
White Shortening	150
Total Dough Weight	320

Work Method

1. Sift the flour.
2. Rub in the butter then the white shortening.
3. Wrap the dough and place it in the freezer for approximately 15-20 minutes.

Outer Pastry Dough

Ingredients	Amount (g)
Flour (Medium Protein Flour)	160
Milk Powder	11
Custard Powder	11
Castor Sugar	25
Butter	40
Eggs	25
Water	50
Total Dough Weight	322

Work Method

1. Shift the flour, milk powder and custard powder together.
2. Rub in the butter through the sifted dry ingredients.
3. Pour in the eggs and water, knead into a dough.
4. Cover the dough, and allow to rest for at least 15 minutes at room temperature.



Egg Filling	
Ingredients	Amount (g)
Eggs	240
Castor Sugar	130
Water	340
Yellow Colouring	1-2 drops
Vanilla	As recommended

Work Method

1. Boil castor sugar and water until sugar granules are dissolves.
2. Leave it aside to cool.
3. Add the beaten eggs and edible yellow colouring into the syrup.
4. Stir and pour the egg water over a strainer.
5. Set aside for use.

Flaky Egg Tart Work Application

1. Sheet both the Inner and Outer Pastry into a rectangular shape.
2. Pack in the Inner Pastry dough similarly to the English method in Puff Pastry Making. Put it into the freezer for 15 to 20 minutes after packing.
3. Give the dough 3 and ½ turns. Wrap the dough and rest in freezer for approximately 15 to 20 minutes in between turns.
4. Roll out the dough to the thickness of 3mm.
5. Cut it out with the round cutter and line into the Aluminum tins.
6. Rest the dough for 10 minutes.
7. Pour the egg filling into the shell fill to 70% capacity.
8. Bake at 200°C. First 10 minutes – strong bottom heat, subsequent 10 minutes – strong top heat. Bake till the egg custard sets.

Production Notes
