



Miele

Strawberry tart

By Miele

30 minutes, plus refrigeration and cooling time

Preparation Time

2 hours

Cooking Time

8 serves

Serves

INGREDIENTS

Hazelnut shortcrust pastry

55 g (? cup) icing sugar
60 g (½ cup) ground hazelnuts
100 g unsalted butter, chilled and cubed
Pinch salt flakes
2 egg yolks
150 g (1 cup) plain flour
½ tsp baking powder

Honey custard tart

500 ml (2 cups) full cream milk
50 g honey
15 g butter
2 tsp vanilla paste or extract
2 eggs
2 tbsp caster sugar
25 g cornflour

Strawberry jelly

250 g strawberries, trimmed
150 g (? cup) caster sugar
1 tbsp lemon juice
3 gold gelatine leaves (6.6 g)

To serve

160 g (½ cup) raspberry jam
Fresh strawberries
Whipped cream

METHOD

Hazelnut shortcrust pastry

1. Place the sugar, ground hazelnuts, butter and salt into the bowl of a freestanding mixer with a paddle attachment. Combine on medium speed until the mixture resembles breadcrumbs.
2. Add the egg yolks, one at a time. Then incorporate the flour and baking powder on low speed until a rough dough forms.
3. Press into an even, flat circle and cover with cling wrap. Rest in the fridge for 20 minutes.
4. Between two pieces of baking paper or silicon sheet, roll the dough into a large circle approximately 3 mm thick.
5. Grease a deep 24 cm round loose bottom tart tin. Ease the pastry into the tin, gently press into the base and sides and trim the excess pastry. Place into the fridge and chill for 30 minutes.

Honey custard tart

1. Place the milk, honey, butter and vanilla into a saucepan and bring to a simmer on medium-high heat, induction setting 7. Remove from the heat.
2. Whisk the eggs and sugar in a bowl until the sugar has dissolved. Add the cornflour and whisk well.
3. Pour half of the warm milk onto the egg mix and whisk together. Pour back into the same saucepan and combine with the remaining milk.
4. Cook the milk mixture on medium heat, induction setting 5, stirring continuously, for 10 minutes or until it thickens.
5. Preheat a baking tray in the oven on Intensive Bake at 150°C on shelf level 1 for 5 minutes. Gently pour the custard into the pastry lined tart tin and, place onto the preheated tray and cook for 30 minutes.
6. Change the setting to Bottom Heat at 170°C and continue to cook for a further 15 minutes.
7. Remove from the oven and cool for 30 minutes before topping with strawberry jelly.

Strawberry jelly

1. Blend or process the strawberries until smooth.
2. Place the strawberries and sugar in a saucepan on medium-high heat, induction setting 7. Simmer the strawberries for 5 minutes, or until slightly reduced then stir through the lemon juice.
3. Meanwhile, place the gelatine leaves in a bowl and cover with cold water, allow to stand for 2 minutes, or until the gelatine is soft. Remove the gelatine from the water and squeeze out any extra water.
4. Add the gelatine to the warm strawberry mixture, stir well to combine. Strain the liquid through a fine sieve into another bowl. Cool for 5 minutes then pour over the cooled tart.
5. Place the tart into the fridge to set the strawberry layer before decorating.

To serve

1. Warm the raspberry jam in a small saucepan on medium-low heat, induction setting 4, for 5 minutes. Strain to remove the seeds. Cool before using.
2. Slice the strawberries thinly and lay on the tart in circles. Glaze the strawberries with the strained jam using a pastry brush.
3. Serve the tart with whipped cream.

Hints and tips

- We suggest using the tops and bottoms of the strawberries to make the jelly and the middles to make beautiful rounds to decorate the tart, this also avoids any wastage.
- The extra egg whites can be used to make crystallised flowers. Brush the edible flowers with egg white and sprinkle with caster sugar. Dry in the oven on Fan Plus at 40°C for 3 hours, or until firm to touch.