

Creme Patissiere

Milk	500ml
Vanilla	2 tsp
Egg yolks	6
Caster sugar	100g
Cornflour	60g
Butter	35g

Heat milk in a pot and add vanilla. Bring to the boil.

Meanwhile, mix egg yolks and sugar in a bowl. Add cornflour and whisk till there are no lumps.

Mix a little hot milk into the egg mixture to temper the eggs. It is important to whisk continuously as hot milk is added as extreme heat would cook the eggs. Return the mixture to the pot and continue whisking on medium heat until the first bubble appears. Cook on a lower heat, continue whisking for another 1-2 minutes until it thickens. Stir butter through.

Remove hot pastry cream onto a tray or bowl and place cling wrap in direct contact with it. This will prevent a skin forming on the surface as it cools. Once cool, refrigerate. Pastry will firm in the fridge.

Pastry cream can be made 2 days in advance.

When the tart is ready to be served, whisk the cold pastry cream to soften and fill the tart crust to the top.

Dress the tart with sliced fresh fruits and berries to cover the whole surface evenly so the pastry cream cream is not exposed and totally covered.