TATUA
Specialised Dairy

Mini Custard Tarts

Ingredients

1kg pouch Tatua Créme Custard
12 mini shortcrust tart shells, pre-made
1 1/2 tablespoons cornflour
1/4 cup cold water
Icing sugar
1 punnet raspberries

Method

1. Mix the cornflour and cold water together into a slurry, then add it to a saucepan along with the whole pack of Tatua Créme Custard. Heat on low and mix until it thickens.
2. Stir frequently so no lumps form. Set aside to cool.
3. Transfer the custard to a piping bag and pipe into the pastry shells.
4. Top with raspberries and dust with icing sugar to serve.

Note: Try topping the tarts with any fruit you like - kiwifruit, strawberries and blueberries are also great options.