

Culinary Heritage- Hong Kong Egg Tarts

2022 JAN 13 (THU) 6pm-7pm

Butter/ cookie crust Egg Tarts

Ingredient List and Preparation Notes

For the Crust:

- Butter (*Room temperature) 90g (=about 0.4cup)
- Sugar (or icing sugar) 45g (about 1/4 cup)
- Cake flour (or All-Purpose flour) 155g (about 1+1/4 cup)
- Milk 10ml (or 2 teaspoon)
- Egg 18g (approx. 4 teaspoon or just use half a small egg)
- Pinch of salt

For the Egg Filling:

- Hot water 110g (½ cup minus 2 teaspoon)
- Sugar 50g (about 1/4 cup)
- Egg 100g (2 eggs plus any leftover from crust)
- Milk 70ml (1/3 cup)
- Vanilla extract (optional)

Other tools/supplies needed:

- Hand Mixer (preferred) or whisk
- Spatula
- Rolling pin
- Tart molds (preferred) or muffin tin/ silicone muffin cups
- Sieve
- Oven (counter-top oven is sufficient)
- Plastic wrap

