

# Cleo Coyle's Hong Kong-Style Egg Custard Tarts

Text and photos © Alice Alfonsi, who writes The Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini.

Makes 12 tarts

## Ingredients:

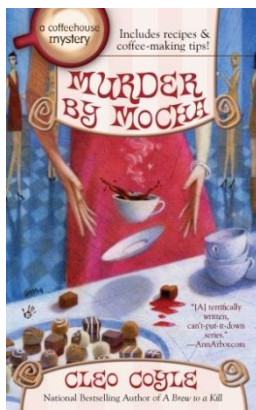
4 large eggs  
4 large egg yolks  
2/3 cup whole milk  
2/3 cup white granulated sugar  
1/4 teaspoon table salt  
1/2 teaspoon pure vanilla extract

**Directions:** Gently whisk together ingredients. Run the mixture through a sieve. Pour into 12 pre-made tart shells or see my recipe below to make your own. Bake about 25 minutes in an oven preheated to 325° F. Centers should resemble creamy custard and not be rubbery. Tarts are done when an inserted toothpick (like a good alibi) stands up on its own. These tarts are traditionally served warm but are just as delicious at room temperature or chilled. To store, wrap loosely in wax paper or plastic and place in refrigerator.

**Tart Crusts** Makes 12 small tart shells or 1 large tart crust

1¼ cup all-purpose flour  
½ teaspoon salt  
1 tablespoon white granulated sugar  
6 tablespoons butter (chilled)  
¼ cup vegetable shortening  
2–3 tablespoons hot water, or as needed

**Directions:** Sift the flour, salt, and sugar into a bowl. Cut the butter into small pieces and add in the shortening. Using the tips of your fingers, work the fats into the flour until it resembles coarse crumbs. Add the hot water and continue working and kneading until it comes together into a smooth dough. Pat the dough into a large ball, flatten the ball into a disc, and wrap the disc in plastic or wax paper. Refrigerate for thirty minutes. Dust a surface with flour and roll flat. Stamp out circles and press into tart molds or (for more rustic tarts) use muffin pan tins. Bake as directed in the above recipe, and...



*Eat with joy! ~ Cleo*

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