



## Easter Egg Fruit Tart

with Coconut Pastry Cream



4h



2 Servings

Celebrate Easter with this fun and festive fruit tart! We bake a buttery shortbread crust, then layer rich coconut pastry cream on top. The fun is decorating with shredded coconut and fresh fruit to resemble a fancy Easter egg! Colorful fruits and toasted shredded coconut create a visually stunning and taste bud-pleasing dessert that will become a permanent fixture on your Easter table. (2p serves 6; 4p serves 10)

## What we send

- 1 lemon
- 5 oz all-purpose flour <sup>3</sup>
- 10 oz granulated sugar
- 13.5 oz can coconut milk <sup>4</sup>
- 2 (¼ oz) cornstarch
- ½ oz unsweetened shredded coconut <sup>4</sup>
- 1 mango
- 1 kiwi
- 1 orange
- ½ oz freeze-dried strawberries

## What you need

- kosher salt
- 4 large egg yolks (save whites for own use) <sup>1</sup>
- vanilla extract
- 9 Tbsp unsalted butter <sup>2</sup>
- AP flour (for dusting) <sup>3</sup>

## Tools

- microplane or grater
- small saucepan
- parchment paper
- 2 rimmed baking sheets

## Cooking tip

Make a paper template for the Easter egg shape: trace a 9x6-inch egg shape onto paper, then cut out and use in Step 4.

## Allergens

Egg (1), Milk (2), Wheat (3), Tree Nuts (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 520kcal, Fat 32g, Carbs 52g, Protein 7g



### 1. Start dough

Into a large bowl, finely grate **lemon zest**; whisk in **flour**, **¼ cup sugar**, and **¼ teaspoon salt**. In a small bowl, whisk together **1 large egg yolk**, **2 tablespoons coconut milk**, and **1 teaspoon vanilla**. Cut **8 tablespoons cold butter** into ½-inch pieces. Scatter butter pieces over flour mixture; using your fingers, rub butter into flour until it resembles a coarse meal.



### 4. Roll dough

Transfer **pastry cream** to a bowl, cover with plastic wrap touching the surface of cream. Refrigerate until chilled, at least 1 hour.

Lightly dust a work surface and rolling pin with **flour**. Roll **dough** into a ½-inch thick rectangle. Place an egg template over the dough and trim into a 9x6-inch egg shape. Transfer to a parchment-lined rimmed baking sheet and freeze for 20 minutes.



### 2. Finish dough

Using a spatula, fold **egg mixture** into **flour mixture** until the **dough** is just moistened enough to gather and mold into a smooth ball. Turn dough onto a lightly floured surface and lightly dust the top; shape into a 6-inch disk. Wrap in plastic and refrigerate for at least 2 hours.



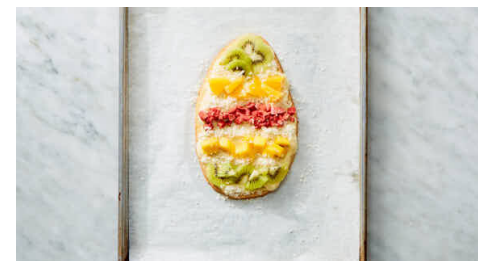
### 5. Bake crust

Preheat oven to 350°F with racks in the center and upper third. Spread **shredded coconut** on a second rimmed baking sheet. Prick **dough** all over with a fork. Bake coconut on upper rack until lightly golden brown, about 1 minute. Bake dough on center rack until golden brown on edges, 20-25 minutes, rotating halfway through. Allow to cool to room temperature.



### 3. Make pastry cream

In a small saucepan, whisk together **cornstarch**, **¼ cup sugar**, and **⅛ teaspoon salt**. Whisk in **1 cup coconut milk** and **3 large egg yolks**. Set saucepan over medium heat; bring **pastry cream** to a simmer, whisking constantly. Once cream begins to bubble, cook, still whisking, until thickened and pudding-like, about 1 minute. Off heat, stir in **1 tablespoon butter** and **½ teaspoon vanilla**.



### 6. Cut fruit & finish tart

Cut skin from **mango**, then carefully cut fruit from pit. Discard pit and cut fruit into ½-inch pieces. Cut skin from **kiwi**, then cut fruit into 2-inch pieces. Remove peel and pith from **orange**. Cut fruit into quarters; cut into ¼-inch pieces. Spread **pastry cream** over **tart crust**. Decorate the top with alternating layers of **fruit and coconut**. Serve and enjoy!