



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 ³
- 10 oz granulated sugar
- 13.5 oz can coconut milk ⁴
- 2 (¼ oz) cornstarch
- ½ oz unsweetened shredded coconut ⁴
- 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) ¹
- vanilla extract
- 9 Tbsp unsalted butter ²
- AP flour (for dusting) ³

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.



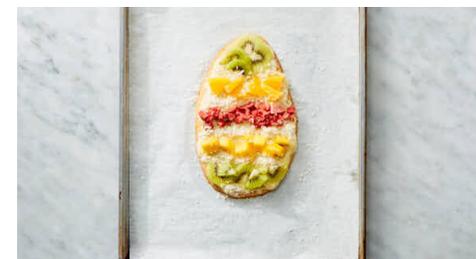
5. Bake crust

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 thick and pudding-like, about 1 minute. Off heat, stir in **1 tablespoon butter** and **½ teaspoon vanilla**.



6. Cut fruit & decorate 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!