

MARLEY SPOON



Lunar New Year: Hong Kong Egg Tarts

with Readymade Pie Crust



2,5h



2 Servings

Is there a sweeter way to celebrate Lunar New Year than with Hong Kong-style egg tarts? We don't think so! Dan Tat is a Chinese dessert served in dim sum restaurants and bakeries. These bite-sized tarts are full of perfectly sweetened, silky smooth vanilla custard that bakes in a flakey, fuss-free pie crust. It's the perfect dessert to pair with our savory Lunar New Year menu offerings! (2p-plan serves 12; 4p-plan serves 24)

What we send

- 5 oz granulated sugar
- 12 oz evaporated milk ³
- 2 (8.8 oz) pie dough ²

What you need

- 4 large eggs ¹
- vanilla extract
- kosher salt
- all-purpose flour for dusting ²
- nonstick cooking spray

Tools

- small saucepan
- fine-mesh sieve
- 3¾" round cookie cutter (preferably fluted)
- 12-cup muffin tin

Cooking tip

Add the egg whites to you next omelettes or freeze until ready to use.

Allergens

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

Nutrition per serving

Calories 260kcal, Fat 15g, Carbs 27g, Protein 5g



1. Start filling

In a small saucepan, combine **½ cup each of sugar and water**. Set saucepan over medium-high heat; cook, whisking, until sugar is dissolved. Remove from heat, then whisk in **¼ cup evaporated milk**; set mixture aside until cooled to room temperature.



2. Mix custard

Into **cooled sugar mixture**, whisk in **2 large whole eggs plus 2 large egg yolks** (save whites for own use), **1 teaspoon vanilla extract**, and **¼ teaspoon salt** until mixture is smooth and well combined. Strain mixture through a fine-mesh sieve into a measuring cup. Cover with plastic wrap and refrigerate for at least 1 hour or up to 48 hours.



3. Cut dough

Meanwhile, set **pie dough** out at room temperature for 10-15 minutes.

Unroll dough onto a **floured** work surface; roll to an ⅛-inch thickness, smoothing any cracks in the dough. Using a 3¾-inch round cookie cutter, cut 12 circles of dough (save scraps for another use).



4. Chill tart dough

Lightly grease a 12-cup muffin tin with **nonstick cooking spray**. Press **dough rounds** into prepared tin, starting from center to edges, until dough edges reach the tops of cups. Using a fork, lightly poke holes in centers of dough. Transfer to freezer and chill until firm, about 30 minutes.

Preheat oven to 400°F with a rack in the center.



5. Fill tarts & bake

Remove muffin tin with **chilled dough** from freezer. Slowly pour **custard** into tart cups, filling each about ¾ full.

Bake **tarts** on center oven rack until pastry is browned and custard is just set (it will puff up as it bakes), rotating muffin tins halfway through, 15-20 minutes.



6. Finish & serve

Let **egg tarts** cool in muffin tin for 5 minutes. Remove **tarts** from tin and cool for another 5 minutes. Serve while warm. Enjoy!