

# MARLEY SPOON



## Lunar New Year: Hong Kong Egg Tarts

with Ready-to-Bake Pastry



2,5h



2 Servings

Is there a sweeter way to celebrate Lunar New Year than with Hong Kong-style egg tarts? Dan Tat is a Chinese dessert served in dim sum restaurants and bakeries. These tarts are full of perfectly sweetened, silky smooth vanilla custard that bakes in a flaky, 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—nutrition reflects 1 egg tart)



## What we send

- 5 oz granulated sugar
- 12 oz evaporated milk <sup>2</sup>
- 2 (8.8 oz) pie dough <sup>3</sup>

## What you need

- 4 large eggs <sup>1</sup>
- vanilla extract
- kosher salt
- all-purpose flour for dusting <sup>3</sup>
- 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), Milk (2), Wheat (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!