

French custard tart

Servings 10	Prep time : 20min	Cook time : 50min	Resting time : 3h
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Ingredients

Pie crust

- **250g** of all-purpose flour
- **125g** of butter
- **83g** of liquid (1 egg + water)

Custard

- **600g** of milk
- **200g** of liquid cream (30% fat)
- **4** eggs
- **190g** of granulated sugar
- **60g** of cornflour
- **1** vanilla pod
- **1 tbsp** of vanilla sugar

Step by Step instructions

Prepare the Pastry

Follow your tested pastry dough method (you can also use our [5-minute foolproof pie crust recipe](#) for guidance).

Line a tart tin, chill it, and blind bake until lightly golden.

Make the Custard Filling

Heat the milk with vanilla to infuse it with flavor. In a separate bowl, whisk together the sugar, eggs, and cornstarch until smooth.

Slowly add the warm milk, whisking constantly, then return the mixture to the pan and cook until it thickens into a luscious custard.

Fill and Bake

Pour the custard into the pre-baked pastry shell. Smooth the top and bake until the custard is set and the surface is beautifully caramelized.

Cool and Serve

Let the tart cool completely before slicing.

This allows the custard to fully set for clean, bakery-style slices.