

Orange Custard Tart



Preparation time: 100 mins

Serves: 8 people

User Rating: ★★★★★

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Categories: Desserts, Entertaining

Zesty, orange freshness meets velvety, smooth custard a top of a flaky, crumbly crust. This custard tart is bursting with flavour in every bite and is surprisingly easy to make. Keep scrolling for the full recipe.



Ingredients

Pastry

- 2 sheets shortcrust pastry, thawed
- 2 teaspoons caster sugar

Filling

- $\frac{3}{4}$ cup sour cream

- ⅔ cup caster sugar
- 6 eggs
- 1½ Tbsp finely grated orange rind
- ¾ cup fresh orange juice
- 2 tsp vanilla essence
- Fresh or dehydrated orange slices and icing sugar for dusting, to decorate
- Whipped cream, to serve

Method

Pastry Base

1. Grease a (24cm top/22cm base/3½cm deep) tart tin with a removable base.
2. Place one sheet of pastry on a sheet of baking paper. Sprinkle with 1 teaspoon sugar. Top with remaining pastry (offset) and sprinkle with remaining sugar.
3. Roll pastry between two sheets of baking paper until large enough to line the tin.
4. Carefully lift the pastry into tin and press into sides; trim edges. Press pastry into fluted sides to raise above the rim slightly, allowing for shrinkage.
5. Preheat oven to 180C (fan-forced). Place tin on an oven tray; line tin with baking paper, then fill with baking beans.
6. Bake for 20 minutes then remove beans and paper. Pierce the base with a fork. Cook for a further 15 minutes, or until golden. Cool. Reduce heat to 160C (fan-forced).

Orange Custard Filling

1. Place the sour cream and sugar in a large bowl and whisk until smooth. Add eggs, rind, juice and vanilla in a bowl and whisk together until well combined.
2. Pour mixture into prepared pastry case and bake in the oven for about 40 minutes, or until filling is just set. Cool in tin then refrigerate.
3. Decorate with orange slices and dust with icing sugar. Serve with whipped cream.

Notes

- Dehydrated orange slices are available from most large supermarkets or gourmet fruit stores.

Nutritional Information

| Serving size | Energy | Protein | Total fat | Saturated fat | Carbs (total) | Carbs (sugar) | Sodium | Vitamin D |
|--------------|-------------------|---------|-----------|---------------|---------------|---------------|--------|-----------|
| 158g | 1720kJ 411kcal | 8.7g | 21.8g | 11.9g | 42.8g | 22.7g | 244mg | 3.1µg |

All nutrition values are per serve.