

Baked Passion Fruit Tart

Ingredients

1 1/2 cups plain flour
1/3 cup icing sugar mixture
1 sticks chilled butter, chopped
1 egg yolk
2 tbs chilled water
1 cup thickened cream
1/2 cup caster sugar
4 eggs
2/3 cup passion fruit pulp

Process the flour, icing sugar and butter in a food processor until the mixture resembles fine breadcrumbs. Add the egg yolk and water. Process until the dough just starts to come together. Turn onto a lightly floured surface and knead until smooth. Roll out the pastry on a floured surface to a 1/8 inch thick disc. Line a 1 1/2 inch deep, 9 inch (base measurement) fluted tart tin, with removable base, with the pastry and trim any excess. Place in the fridge for 30 minutes to rest. Preheat oven to 400°F. Place tin on a baking tray. Line the pastry case with baking paper and fill with pastry weights or rice. Bake for 10 minutes. Remove the paper and weights. Bake for a further 10 minutes or until crisp and light golden. Meanwhile, whisk the cream, caster sugar and eggs in a medium bowl. Stir in the passion fruit pulp. Reduce oven to 320°F. Pour egg mixture into the pastry case. Bake for 35 minutes or until set. Place in fridge overnight to chill.