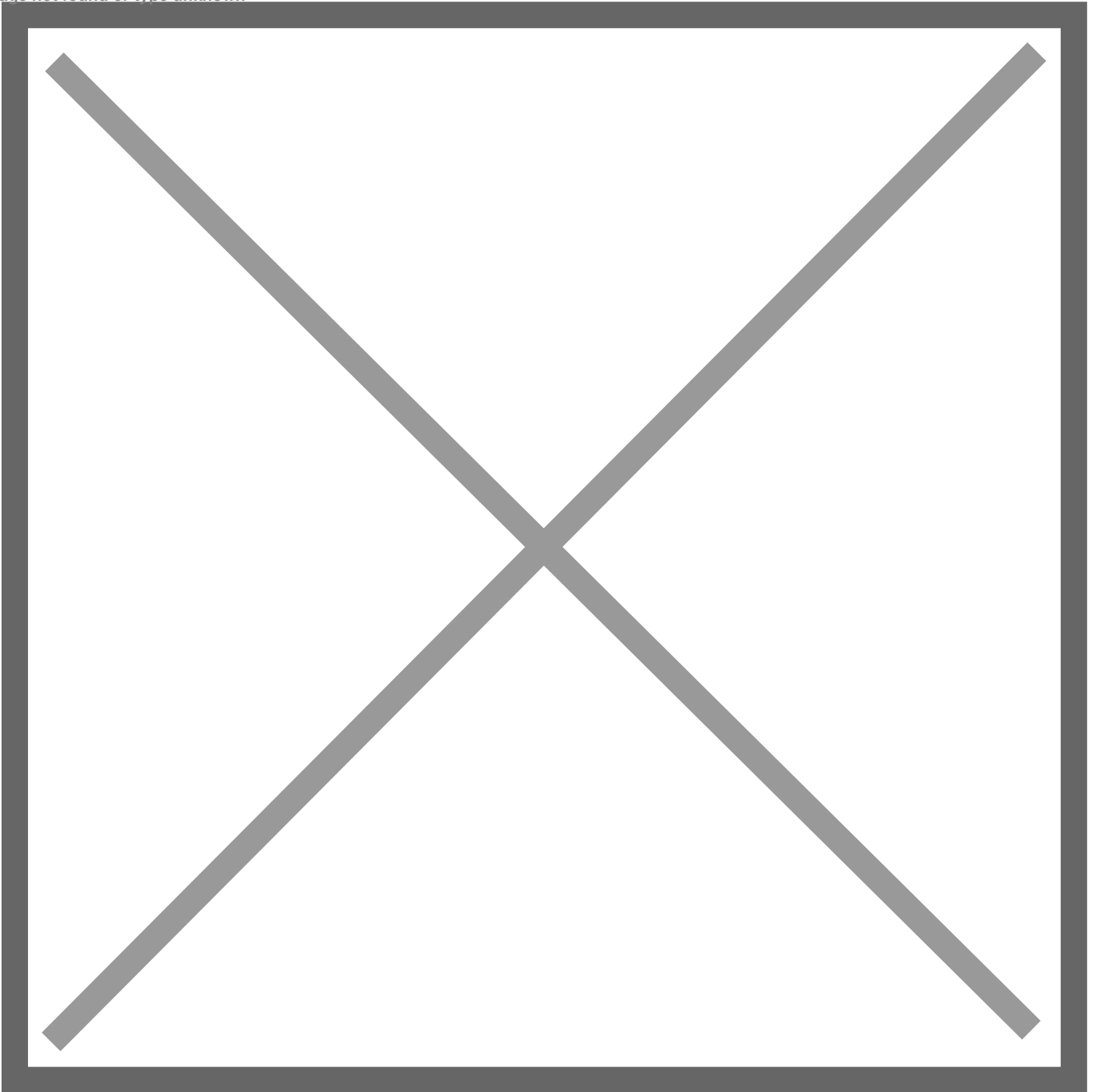


POTATO MILK TART

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Serving: Not Specified

Cooking Time: Not Specified

Prep Time: Not Specified

INGREDIENTS

- **Shortcrust Pastry:**
 - 125g plain flour
 - pinch of salt
 - 55g butter
 - 30ml cold water
 - 1 cup rice (blind baking)
- **Filling:**
 - 500ml milk
 - half cup sugar
 - 100g butter
 - 3 tbs flour
 - 3 eggs (separated)
 - pinch of salt
 - 1 cinnamon stick
 - 100g potato purée*
- **Topping:**
 - 50g caster sugar
 - 5g ground cinnamon

INSTRUCTIONS

Shortcrust Pastry

Mix butter and flour, add salt and water.

Form the pastry into a disc and leave to rest in fridge for 30 minutes.

Roll the pastry out and align to greased pastry casing.

Cover the pastry with silicon paper and fill with rice.

Bake at 180°C for 15 minutes.

Filling

Put a third of the milk in a pot with butter and bring to a simmer.

Mix the flour with the sugar and salt.

Mix the egg yolks with the rest of the milk and then with the flour mixture.

Add the hot milk to the mixture slowly, while whisking constantly.

Pour the mixture into the pot with the cinnamon stick, and whisk until the mixture thickens.

Fold potato purée into milk mixture, and allow to cool down to room temperature.

Whisk up egg whites into stiff peaks, and fold through potato mixture.

Spoon filling into tartlet casings.

Bake at 190°C for 20 minutes.

Topping

Mix together and sprinkle over milk tart with a sieve.

* Potato purée: French term for mashed potato.

#YesYouCanMakeMilkTartWithPotatoes #PotatoesSA #ProudlyPotatoes