

Vanilla and Coffee Swirl Custard Tart - Creamy & Marbled

Ingrédients

- 60g of softened butter
- 90g of icing sugar
- 30g of almond powder
- 1 egg
- 160g of T55 flour
- 50g of cornstarch
- 1 vanilla pod
- 400g of liquid cream
- 400g of whole milk
- 1 egg
- 3 egg yolks
- 150g of cane sugar
- 60g of cornstarch

Préparation

1. Yes, another flan!
2. But an extremely creamy version thanks to a stronger but shorter cooking process, which I chose to flavor with vanilla and coffee.
3. You can of course make the recipe in a 100% vanilla or 100% coffee version or even with orange blossom, for example. The only instruction is to not skip the prebaking of the dough, at the risk of having undercooked dough since the flan is only in the oven for a few minutes.
4. Ingredients: I used the coffee extract & Madagascar vanilla from Norohy by Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate link).
5. Cream the softened butter with the icing sugar and almond powder.
6. Add the egg.
7. Finish by incorporating the flour and cornstarch, without overworking the dough.
8. Let the dough rest for at least 1 hour in the refrigerator, then roll it out and line a buttered 18cm diameter and 6cm high ring.
9. Put the tart crust back in the refrigerator or even the freezer for at least 2 hours.
10. Then, prick the dough with a fork and prebake it in the preheated oven at 170°C for 20 minutes.
11. Heat the milk and cream with the seeds from the vanilla pod.
12. Meanwhile, whisk the egg, egg yolks, sugar, and cornstarch.
13. Pour the hot liquid over the eggs while mixing well, then pour everything back into the saucepan and cook over medium heat, whisking constantly until thickened.
14. Off the heat, separate the cream into two equal parts or not; according to your taste you can make half vanilla/half coffee, or 1/3 and 2/3 or other.
15. In one of the two parts, add coffee extract (or if not available, instant coffee) until the desired taste is achieved.
16. Cover the two creams with film wrap and let them cool.
17. When the creams are lukewarm, pour them alternately into the prebaked tart shell to get a marbled effect.
18. Baking: Preheat the oven to 200°C, then bake the flan for 15 to 20 minutes, depending on whether you want the flan more or less creamy.

19. Let it cool completely before unmolding it and indulging!

Recette imprimée depuis www.iletaitungateau.com