

Classic Egg Tart (Dan Tat)

Experience the authentic taste of Hong Kong with this classic egg tart recipe. Featuring a flaky pastry crust filled with a velvety smooth custard, these tarts are the perfect sweet treat to enjoy anytime.


40 min

Total time

Medium

Difficulty

250

kcal / serving

Ingredients

- For the crust:
- 30g unsalted butter, softened
- 20g powdered sugar
- 1 egg yolk
- 50g all-purpose flour
- A pinch of salt
- For the custard:
- 1 egg
- 40ml milk
- 20g granulated sugar
- A drop of vanilla extract

Steps

- 1 Preheat your oven to 200°C (400°F).
- 2 In a bowl, cream together the softened butter and powdered sugar until light and fluffy.
- 3 Add the egg yolk and mix well.
- 4 Gradually add the flour and salt, mixing until a dough forms.
- 5 Roll out the dough and cut into circles to fit into a muffin tin. Press the dough into the bottom and sides of each cup.
- 6 In another bowl, whisk together the egg, milk, sugar, and vanilla extract until smooth.
- 7 Pour the custard mixture into each pastry shell, filling them about 3/4 full.
- 8 Bake in the preheated oven for 15–20 minutes, or until the custard is set and the tart edges are golden.
- 9 Remove from the oven and let cool slightly before serving.