

# CHEF DALE SNIFFEN RECIPE

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## Green Tea Custard Tart with Matcha Yoghurt

Makes 12 medium sized muffin tin

Preparation time 15 minutes

Bake at **280C!** for 8 to 10 minutes

### Prep list Green tea Custard Filling

40gm Plain flour

1 tbsp spoon Matcha Powder

1 teaspoon Vanilla essence

50ml Full cream milk

250ml milk extra (warmed up)

165ml water + 240gm caster sugar + 1 stick cinnamon

6 Large egg yolks

12 Butter Puff Pastry disks + butter to line the tin with

### Method

- Sift plain flour and Matcha powder twice into a mixing bowl
- Whisk in vanilla essence and 50ml milk to a thick green paste
- Whisk warm milk into flour mixture
- Combine water, sugar and cinnamon tempered @100C Remove cinnamon quill
- Whisk into the flour mixture, whisking all the time, allow to cool
- Once cooled down beat in 6 large egg yolks
- Pour custard through a fine sieve into a jug

### Cooking method

- Line a muffin tin with butter then cut out puff pastry
- Mold in the pastry without and cracks or gaps
- Pour in custard to 3/4 full
- Bake at 280C or as high as it can go
- Bake for 8 to 10 minutes

Serve warm with your favourite flavoured Mundella yoghurt with a little Matcha dusting on top.

Matcha Dusting  
1/2 teaspoon Matcha  
2 tbsp icing sugar  
1/4 tea cinnamon