

## Toasted Coconut Custard Tart

<http://userealbutter.com/2014/11/16/toasted-coconut-custard-tart-recipe/>  
from *Baking: From My Home to Yours* by Dorie Greenspan

### sweet tart shell

1 1/2 cups all-purpose flour  
1/2 cup confectioner's sugar  
1/4 tsp salt  
9 tbsps unsalted butter, frozen/cold and cut into small pieces  
1 egg yolk

### toasted coconut custard

2 cups whole milk  
1/2 cup granulated sugar  
6 large egg yolks  
1/3 cup cornstarch, sifted  
pinch of salt  
2 tbsps dark rum  
1 tsp vanilla extract  
3 1/2 tbsps unsalted butter, cold and cut into small pieces  
1 cup shredded sweetened coconut, lightly toasted

### whipped cream topping

1 cup heavy cream, cold  
3 tbsps confectioner's sugar  
1 tsp dark rum  
1/2 tsp vanilla extract  
toasted coconut for garnish

**Make the tart crust:** Place the flour, confectioner's sugar, and salt in a food processor fitting with a metal blade. Pulse briefly to mix. Distribute the butter pieces over the flour and pulse until the mixture has pieces no bigger than a pea. Stir the egg yolk and drizzle a little at a time over the flour mixture, pulsing after each addition. Then pulse in 10 second increments until the dough begins to clump. Turn the dough out onto a work surface and lightly knead it (just barely) to incorporate any dry ingredients. It should be pretty crumbly, but if you press it together it will hold. Butter a 9-inch tart pan (I recommend something at least 2-inches high) with a removable bottom. Gently press the crust into the pan and up the sides while still maintaining its crumbly texture. Reserve any leftover dough to patch up cracks during baking. Freeze the crust in the tart pan for at least 30 minutes.

Preheat the oven to 375°F and butter the shiny side of a piece of foil large enough to cover the inside of the tart crust. Fit the buttered-side down onto the frozen crust dough tightly. Bake for 25 minutes on a baking sheet (in case any butter leaks from the crust). Remove the foil, pressing down any puffy parts of the dough and filling any cracks with

extra dough. Continue baking for another 8 minutes. Keep the crust in the pan and let it cool. This can be made a day ahead.

**Make the custard:** Pour the milk into a small saucepan and bring it to a boil. In a medium saucepan, whisk the granulated sugar, egg yolks, cornstarch, and salt together until thick and blended (mine looked clumpy, but blended). Temper the egg mixture with the hot milk by adding a slow stream of about a quarter cup at a time, whisking the liquid into the egg mixture until thoroughly combined. When half of the milk is added to the egg mixture, you can whisk in the rest in a slow, steady stream. Set the pan over medium heat and stir it until it comes to a boil. Let it boil for 1-2 minutes while still stirring (get the corners of the pan too) – it should be thick. Turn off the heat and whisk in the rum and vanilla. Let the custard sit for 5 minutes, then whisk in the butter until the custard is silky and smooth. Stir in the toasted coconut. Refrigerate (or put it on the snow on your deck) until completely chilled. This can be made up to 3 days ahead.

**Make the whipped topping:** Whip the heavy cream to medium peaks. Add the confectioner's sugar, dark rum, and vanilla extract. Whip the cream to stiff peaks. This should be made just prior to serving.

**Assemble the tart:** Whisk the custard to loosen it and pour it into the baked tart shell. Smooth it evenly in the crust. Top the custard with the whipped cream. Sprinkle with toasted coconut. It's best to serve the day of making it (but it tasted pretty great the following day, too). Serves 6-8.