

## Custard Tart with Cream and Fresh Fruit

- Unsalted butter, room temperature (for pan)
- 155 g sugar; plus more for pan
- 8 large egg yolks
- 2 large eggs
- 80 g cornstarch
- ½ tsp salt
- 700 ml whole milk
- 357 g chilled heavy cream, divided
- 1½ tsp vanilla
- 450 g stone fruit like peaches, cut into wedges, blueberries and/or blackberries



1. Butter a 23-cm cake pan. Line bottom with a round of parchment paper; smooth out. Coat sides with **sugar**, tapping out excess.
2. Gently whisk **egg yolks, eggs, cornstarch, salt,** and **150 g sugar** in a large saucepan until smooth, then whisk vigorously until lightened in color, **1–2 minutes**.
3. Whisking constantly, gradually stream in **milk**, followed **by 238 g cream**; scrape sides of pan.
4. Add **vanilla**. Cook mixture over medium heat, whisking constantly, until it starts to thicken, then whisk vigorously until it holds marks of whisk, **6–10 minutes**. Immediately remove custard from heat (**do not let it boil**); let cool slightly.
5. Using a rubber spatula, press custard through a fine-mesh sieve into prepared pan. **Chill, uncovered, 20 minutes** (*it should be warm but not hot*).
6. Preheat to **200°C**.
7. Bake custard until top is deeply browned in spots, **40–50 minutes** (*it will still be wobbly in the center*). Let cool.
8. Toss **fruit** with remaining **2 T sugar** in a medium bowl. **Let sit 15 minutes**.
9. Slide a knife around sides of custard to loosen and place a plate upside down over custard; invert onto plate. Peel away parchment and invert again onto another plate. Whisk remaining **119 g cream** in a medium bowl until soft peaks form. Serve slices of custard topped with fruit and whipped cream.

### Do Ahead

Custard can be baked 1 day ahead. Cover and chill.