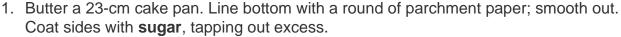
## **Custard Tart with Cream and Fresh Fruit**

- 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



- 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.
- Add vanilla. Cook mixture over <u>medium heat</u>, whisking constantly, until it starts to thicken, then whisk vigorously until it holds marks of whisk, 6–10 minutes. Immediately remove custard from heat (<u>do not let it boil</u>); 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.

