



Blackberry Orange Custard Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For an 8.5 x 12" flan tin (15 squares):

- 150g fresh blackberries
- Zest of 1 orange
- 150ml double cream
- 125g cream cheese, room temperature
- 100g sugar
- 2 eggs
- Dash of vanilla extract
- 375g sweet shortcrust pastry
- A bit of egg white or milk

Instructions

1. Roll out the pastry to line the tin, including up the sides. Prick the base, cover and freeze for 15 minutes.
2. Bake blind for 15 minutes at 220 degrees C. Brush the base with the egg white/milk to seal the fork holes and allow to cool slightly.
3. Meanwhile, whisk the cream cheese with the sugar, cream, egg, zest and vanilla until smooth. Carefully mix in the berries.

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4. Pour into the baked tart base and return to the oven at 180 degrees C for about half an hour. It should be springy to the touch!