



You can make the crust ahead of time, bake and leave out until ready to be used.



SERVES
6



PREP TIME
1 HOUR



COOK TIME
40 MINS



DIFFICULTY
MEDIUM



SCAN TO WATCH
THE RECIPE VIDEO

MILK TART

This creamy and comforting dessert, also known as Melktert, is a beloved classic that's perfect for any occasion. With its buttery shortcrust pastry and velvety smooth filling, this Milk Tart will surely become a family favourite.

INGREDIENTS

Sweet short crust pastry

- 2 cups flour
- ½ icing sugar
- pinch of salt
- ½ tsp baking powder
- 8 tbsp cold Creamline Salted Butter, cubed
- 4-6 tbsp ice water

Milk tart filling

- 1 ½ cups Creamline Full Cream Milk
- 2 cinnamon quills
- 3 eggs
- 1 ½ tsp cornflour
- 1 cup sugar
- Pinch of salt
- 2 ½ tsp flour
- 1 tsp vanilla
- 1 tsp Creamline Salted Butter
- 1 tsp cinnamon for dusting

DIRECTIONS

Short crust pastry

1. Gather all the ingredients. Place the flour, salt, baking powder and butter in a large bowl.
2. Rub the Creamline Salted Butter into the flour with your fingertips until the mixture resembles fine breadcrumbs, working as quickly as possible to prevent the dough from becoming warm.
3. Add 4 tablespoons of water to the mixture. Using a cold knife, stir until the dough binds together. Add more cold water, a teaspoon at a time if the mixture is too dry. Form the dough into a ball.
4. Flatten the ball into a disk, wrap in plastic wrap, and chill for at least 20 minutes.
5. Preheat oven to 180°C.
6. Once the pastry is ready, roll out onto a floured surface. Grease and line pie dish with pastry. Prick the bottom of the pastry with a fork and trim the edges. Place baking paper on top of the pastry and fill with rice or baking beans and blind bake for 20 minutes. After blind baking, remove the rice with baking paper and bake for another 10 minutes.
7. Place in the fridge overnight for a firm milk tart.

Milk tart filling

1. Over a double boiler, heat Creamline Full Cream Milk and cinnamon sticks over medium heat.
2. In a separate bowl, beat eggs, cornflour, sugar, salt and flour and set aside.
3. Once the milk has reached a hot temperature, remove cinnamon sticks.
4. Slowly whisk in egg mixture into the hot milk, ensuring that there are no lumps forming.
5. Reduce the heat and keep on whisking the milk tart mixture in between.
6. Once the milk tart filling is smooth and thick, remove from heat and add vanilla and Creamline Salted Butter. Whisk until well combined.
7. Fill prepared pie dish and let it cool completely before serving. Place plastic wrap over the tart to prevent a skin forming.
8. Once it is completely cool, dust with cinnamon and serve.
9. Place in the fridge overnight for a firm milk tart.