

Raspberry Topped Vanilla Custard

EIGHT SERVINGS

YIELD

90 MINUTES

PREP TIME



Directions

CRUST:

- USE EITHER A 9-INCH ROUND TART PAN OR A 13 7/8 X 4 3/8 X 1 RECTANGULAR TART PAN
- COMBINE ALL INGREDIENTS.
- PRESS THE MIXTURE INTO THE BOTTOM OF THE PAN AND BAKE AT 375° FOR 8-10 MINUTES, OR UNTIL GOLDEN.
- SET ASIDE TO COOL COMPLETELY BEFORE FILING WITH CUSTARD.

CUSTARD:

- BRING 2 CUPS OF THE MILK TO A SIMMER OVER MEDIUM HIGH HEAT.
- WHILE MILK IS HEATING, WHISK SUGAR AND CORNSTARCH TOGETHER IN A SEPARATE BOWL. ADD THE YOLKS, REMAINING MILK, AND SALT AND WHISK THOROUGHLY UNTIL SMOOTH.
- WHEN THE POT OF MILK COMES TO A SIMMER, TURN OFF THE HEAT. SLOWLY, WHISK 1/2 CUP OF THE HOT MILK INTO THE EGG MIXTURE TO WARM THE MIXTURE. WHISK THE EGG MIXTURE INTO THE POT AND COOK OVER MEDIUM HEAT, STIRRING CONSTANTLY, UNTIL MIXTURE THICKENS TO ALMOST PUDDING CONSISTENCY. DO NOT BOIL THE PUDDING.
- REMOVE FROM HEAT; STIR IN VANILLA AND BUTTER.
- POUR THE PUDDING INTO THE COOLED CRUST. COVER WITH PLASTIC WRAP, PRESSING THE WRAP DIRECTLY ONTO THE SURFACE OF THE CUSTARD TO PREVENT A SKIN FROM FORMING.
- LET CHILL IN THE FRIDGE FOR AT LEAST 4 HOURS OR OVERNIGHT BEFORE DECORATING AND SERVING.

Ingredients

TOPPINGS:

- PINEBERRIES
- RASPBERRIES
- EDIBLE ROSES
- SHELLLED AND CRUSHED PISTACHIOS

CRUST:

- 3 CUPS GRAHAM CRACKER CRUMBS
- 1/4 CUP SUGAR
- PINCH OF SALT
- 1.5 STICKS BUTTER, MELTED

CUSTARD:

- 2 1/2 CUPS MILK, DIVIDED
- 1/3 CUP SUGAR
- 3 CORNSTARCH
- 2 EGG YOLKS
- PINCH OF SALT
- 1 TEASPOON VANILLA
- 1 TABLESPOON BUTTER