



No-Bake Strawberry Custard Tart

Introduction

The no-bake strawberry custard tart is a delightful dessert that perfectly balances the

flavors of fresh strawberries and creamy custard. It is an ideal treat for warm weather or any occasion when you want something light and refreshing. This tart is simple to make and does not require any baking, making it accessible for bakers of all skill levels.

Detailed Ingredients with measures

- Digestive biscuits - 200 grams
- Melted butter - 100 grams
- Fresh strawberries - 300 grams
- Sugar - 100 grams
- Cornstarch - 30 grams
- Milk - 500 ml
- Vanilla extract - 1 teaspoon
- Whipped cream - 200 ml

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 30 minutes

Yield: Serves 8



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Detailed Directions and Instructions

Prepare the Tart Crust

In a mixing bowl, combine crushed digestive biscuits and melted butter. Mix until the biscuits are thoroughly coated. Press the mixture into the bottom and sides of a tart pan to form an even crust. Chill in the refrigerator for about 30 minutes until firm.

Make the Custard Filling

In a saucepan, whisk together milk, sugar, and vanilla extract over medium heat. Heat until the mixture is warm but not boiling. In a separate bowl, whisk egg yolks and cornflour until smooth. Gradually add the warm milk mixture to the egg mixture while continuously whisking.

Thicken the Custard

Return the mixture to the saucepan and cook over low heat, stirring constantly, until it thickens. This should take around 5-7 minutes. Remove from heat and let it cool slightly before transferring to a bowl to chill completely.

Assemble the Tart

Once the custard has cooled, pour it into the chilled tart crust, smoothing it out with a spatula.

Add Strawberries

Top the custard filling with freshly sliced strawberries, arranging them in a decorative pattern.

Chill the Tart

Place the assembled tart in the refrigerator for at least 2 hours to set properly before serving.

Notes

Choosing Strawberries

Use ripe, fresh strawberries for the best flavor and appearance. Make sure they are washed and sliced just before adding to the tart to prevent sogginess.

Optional Toppings

Feel free to add a drizzle of melted chocolate or a sprinkle of powdered sugar on top of the strawberries for added flavor and presentation.

Storing the Tart

Store any leftovers in the refrigerator, covered with plastic wrap, for up to 2 days. The crust may become slightly soft over time due to the custard.

Serving Suggestions

This tart pairs well with whipped cream or ice cream for a delightful dessert experience.



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Cook techniques



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