

# Coconut Cream Tart

Serves 6-8

## INGREDIENTS

### PIE DOUGH:

1 $\frac{1}{4}$  cups all-purpose flour  
5 tsp superfine sugar  
 $\frac{1}{2}$  cup butter, cut into  
small pieces  
1 tbsp water

### FILLING:

2 cups milk  
4 $\frac{1}{2}$  ounces creamed coconut  
3 egg yolks  
 $\frac{1}{2}$  cup superfine sugar  
 $\frac{1}{2}$  cup all-purpose flour, sifted  
 $\frac{1}{3}$  cup shredded coconut

$\frac{1}{4}$  cup chopped candied pineapple  
2 tbsp rum or pineapple juice  
1 $\frac{1}{4}$  cups whipping cream, whipped

**1** To make the pie dough, place the flour and sugar in a bowl and rub in the butter. Add the water and work the mixture together until a soft pie dough has formed. Wrap and chill for 30 minutes.

**2** On a lightly floured surface, roll out the dough and line a 10-inch loose-bottomed quiche pan. Prick the pie dough with a fork and chill

for 30 minutes. Line the pie shell with foil and dried beans and bake in a preheated oven at 375°F for 15 minutes. Remove the foil and beans and cook the pie shell for a further 15 minutes. Let cool.

**3** To make the filling, bring the milk and creamed coconut to just below boiling point in a pan, stirring to melt the coconut.

**4** Whisk the egg yolks with the sugar until fluffy. Whisk in the flour. Add the hot milk, stirring. Return the mixture to the pan and gently heat for 8 minutes, until thick, stirring. Let cool.

**5** Stir in the coconut, pineapple, rum, or pineapple juice, and spread the filling in the pie shell. Cover with the whipped cream and chill.

