



Savory

**TANGERINE
CREME
PATISSERIE
TARTLET WITH
MICRO THYME**



Ingredients

Tangerine creme patisserie

1 cup whole milk (240 mL)

1 teaspoon Vanilla extract

3 large egg yolks

1/8th cup granulated sugar (67 g)

1/8th cup cornstarch (20 g)

1 1/2 teaspoons cold unsalted butter (cut into small cubes)

Zest and juice of 3 tangerines

Instructions

1. In a medium saucepan, combine the milk and vanilla bean extract, then place over medium heat and bring to a simmer, about 8 minutes. Immediately remove from the heat and set aside.
2. In a heat-proof bowl, whisk the egg yolks and sugar until smooth and a bit lighter in color. Sift in the cornstarch and whisk vigorously until no lumps remain. Add the tangerine juice and zest, continuing to whisk.
3. While whisking, slowly pour in 1/2 cup of the hot milk mixture into the egg yolks. Then, slowly whisk in the remaining hot milk mixture. Once combined, pour the mixture through a fine mesh strainer back into the saucepan.
4. Cook over medium heat, gently whisking continuously, until thickened and starting to bubble, 5 to 8 minutes. Remove from the heat and whisk in the butter until melted.
5. Transfer the pastry cream to a bowl and press plastic wrap directly onto the surface to prevent skin from forming.
6. Chill for at least 2 hours or until ready to serve. The custard can be made up to 24 hours in advance. Whisk the pastry cream again until smooth before using, as it will have set into a firm custard.

Method for final assembly

- Tangerine creme patisserie
 - 12 x 3-inch pie dough circles
 - 1 sprig thyme leaves picked
 - Non-stick spray
1. Preheat your oven to 385 degrees and spray a cupcake pan with non-stick spray. Lightly work each pie dough into the cupcake mold. Add baking beans or using dry beans to keep the dough from puffing while baking.
 2. Bake shells in the oven for 8-10 minutes or until each crust begins to lightly color
 3. Remove from the oven and allow to cool to room temperature.
 4. Once cooled, spoon the creme patisserie and bake for 8 minutes or just until the creme is set.
 5. Remove from the oven and allow to cool. Sprinkle with thyme leaves and serve.