Fruit and Custard Tart

czas przygotowania: **75 min**

poziom trudności: **średni**



A delicious fruit and custard tart with a buttery shortcrust pastry base, a smooth, creamy custard filling and a colourful selection of fresh fruit. Topped with Gellwe Gooseberry Flavour Jelly, juicy watermelon, sweet seedless grapes and blueberries, this refreshing dessert is perfect for summer gatherings, afternoon tea and special occasions.

Składniki

For the shortcrust pastry:

- Plain flour – 250 g
- Sugar – 50 g
- Butter or margarine – 150 g
- Egg yolk – 1

For the custard cream:

- Gellwe Cream Flavour Pudding Mix – 1 pack
- Sugar – 2 tbsp
- Milk – 400 ml
- Butter – 50 g

For the fruit topping:

- Gellwe Gooseberry Flavour Jelly – 1 pack
- Watermelon – approximately 150 g
- Seedless grapes – 1 bunch
- Blueberries – 200 g

Sposób przygotowania