

Soya Milk Tart

20 pieces

Ingredients

- ✓ 180g unsalted butter, softened
- ✓ 90g icing sugar, sifted
- ✓ 1 large egg, beaten
- ✓ 300g plain flour
- ✓ 40g corn flour
- ✓ 1/2 tsp salt

Filling:

- ✓ 360ml Nutrisoy Fresh Soya Milk
- ✓ 6 sheets of gelatin or 1 ½ teaspoon instant jelly powder

Instructions

- ① Cream butter and icing sugar until pale in colour
- ② Beat egg in until well combined
- ③ Sift plain flour, corn flour and salt together, then stir in at slow speed until a soft dough is formed
- ④ Cling-wrap dough and chill for 1 hour or until firm
- ⑤ Divide dough into 20 pieces, then press dough into tart shells and trim off excess dough.
- ⑥ Use a fork to prick the base of the tart shell, then bake at 180°C for 15-20 minutes, until tart shells are golden brown.
- ⑦ Remove tart shells from oven and cool completely
- ⑧ Soak gelatin sheets in ice-water until soft
- ⑨ Heat up Nutrisoy Fresh Soya Milk in a pot over low heat, until it is hot but not boiling.
- ⑩ Squeeze out excess water from gelatin sheets, add to hot soya milk and stir to dissolve
- ⑪ Fill tart shells with soya milk mixture and chill in the fridge until filling is firm
- ⑫ Serve cold and enjoy.



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