

Less than 1 hour

Serves 8

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Ingredients:

- 5 cups (1.25L) milk
- Grated peel of 2 oranges
- Grated peel of 2 lemons
- 1 $\frac{2}{5}$ cups (350ml) flour
- 6 egg yolks
- $\frac{1}{2}$ cup (125ml) sugar
- 2 tsp (10ml) vanilla essence
- 2 Tbsp (30ml) butter
- 10-12 sheets phyllo pastry
- Melted butter, for brushing

Syrup:

- $\frac{1}{2}$ cup (125ml) water
- $\frac{1}{2}$ cup (125ml) sugar
- Grated peel of 1 orange
- Grated peel of 1 lemon
- Fresh mint leaves, for serving

Method:

1. Preheat oven to 180°C.
2. Heat milk and orange and lemon peel in a saucepan for 3-5 minutes. Strain and remove citrus peel.
3. Whisk in flour until smooth.
4. Combine egg yolks and sugar in a separate bowl and whisk in $\frac{1}{4}$ cup (60ml) warm milk mixture.
5. Whisk back into milk and cook over a medium heat for 6-8 minutes or until thickened.
6. Remove from heat and stir through vanilla and butter.

7. Line a greased 20cm cake tin with 6-8 phyllo pastry, brushing each sheet with melted butter.
8. Pour in custard mixture and top with 2-3 scrunched up phyllo sheets brushed with butter.
9. Bake for 40-45 minutes or until just set, then remove from oven.
10. Cool completely before unmoulding.
11. For syrup, bring all ingredients to a boil and cook until syrupy.
12. Drizzle hot syrup over cooked milk tart and cool.
13. Slice and serve with remaining syrup and fresh mint.