

KusinA Korner - Cashew Boat Tart

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CRUST Ingredients:

2 cups of unsifted All Purpose Flour

1/2 cup unsalted Butter

1/4 tsp Salt

1/4 cup White Sugar

2 Egg yolks

24 Boat Tart molds

PROCEDURE:

Sift together flour, salt and sugar into a bowl. Add the butter and cut with a pastry blender until butter is broken into fine particles. Then bind with milk. Gather the mixture to form dough. Chill. Roll out about 1/4 inch thick.

Cut with cutter and fit into boat tart shells. Fill with Cashew Nut Filling. Bake at 325° F for 15-20 minutes or golden brown.

CASHEW NUT FILLING

Ingredients of Crust:

2 Egg yolks

1/3 cup unsalted Butter, melted

3/4 cup Sugar

2 Tbsps Evaporated Milk

3/4 cup Cashew Nuts, finely chopped

1 Egg White

Procedure:

Beat egg yolks until thick and lemon-colored. Add sugar, cashew, butter and milk. Set aside. Beat egg white until soft peaks are formed. Fold into egg yolk-cashew mixture.