



Coconut & Apple Cream Tart

Ingredients

- g Flour
- g Butter
- Mediums Egg Yolk
- Mediums Egg
- tbsp Flour
- g MAGGI coconut milk powder
- mL Water
- g Grated coconut
- Mediums Green Apple
- g MAGGI coconut milk powder
- g Sugar
- tbsp Water
- g Sugar
- tbsp Lemon zest
- g Yogurt
- g Raisins
- tbsp Honey
- g Salt

Instructions

1. Mix flour, MAGGI Coconut Milk Powder and butter together. Add sugar, egg yolks and water. Knead the pastry dough well. Refrigerate for about 30 minutes. Roll out the dough on a lightly floured surface to a round, to cover the bottom of a 9 inch tart tin and trim off the excess pastry dough.
2. Beat the eggs and sugar together.
3. Add flour, lemon zest, desiccated coconut, yoghurt, bees honey and MAGGI Coconut Milk Powder dissolved in water.
4. Peel the apples and cut into thin slices. Arrange on the pastry case.
5. Pour the filling on top.
6. Bake for 50 - 60 minutes at 160°C temperature.
7. Refrigerate before serving

Nutrition

Carbohydrates	28.36 g
Energy	417.19 kcal
Fats	32.28 g
Fiber	3.57 g
Protein	6.25 g
Sodium	337.78 mg
Sugars	13 g

125 Minutes

8 Portions