

## Toasted Coconut Custard Tart

adapted from Baking From My Home To Yours

### For the Custard

2 cups milk

1/2 cup sugar

6 large egg yolks

1/3 cup cornstarch

pinch of salt

pinch of coriander

1 tbsp Malibu rum

1 tsp vanilla extract

3 1/2 tbsp cold unsalted butter, cut into small pieces

1 cup shredded sweetened coconut, toasted

1 9-inch sweet tart shell, baked and cooled

### For the topping

1 cup cold heavy cream

3 tbsp powdered sugar, sifted

1/2 tsp Malibu rum

1/2 tsp vanilla extract

Bring milk to a boil. In a large saucepan, whisk together sugar, yolks, cornstarch, salt and coriander until well blended. Whisk in 1/4 cup of hot milk to temper the yolks, then whisk in the rest of the milk. Continue whisking over medium heat and bring to a boil. Whisk an additional 1 or 2 minutes then remove from heat. Whisk in rum and vanilla and let sit for 5 minutes. Then whisk in the butter, stirring until custard is smooth. Stir in the toasted coconut. Transfer to a container, cover the surface of the custard with plastic wrap and refrigerate until cold.

To make the topping, use a stand mixture with whisk attachment or a hand mixer to whip the cream to medium peaks. Add the powdered sugar and beat to firm peaks. Whip in rum and vanilla.

To assemble the tart, whisk the custard vigorously to loosen it then scrape into the crust. Spoon the whipped cream over the tart and spread evenly to the edge of the custard. Sprinkle with toasted coconut.