

# An insanely delicious pairing!



## Curry Butterscotch Tart paired with Aloha Humboldt Vanilla Frosting

*This pairing was designed by Khara Pechtes, founder of Food Flower Future. Recipe created by Chef Wendy and her Sous Chef & Partner Wesley, of Drizzle Catering.*

Vanilla Frosting's flavors of soft vanilla cream are balanced with a melody of citrus fruits, passion fruit, and floral aromas that marry beautifully with the Butterscotch tart.

This is a recipe for an intermediate to experienced cook  
Yield: makes 10 small tarts (4-inch in diameter)  
Time: 60 minutes

### Ingredients

#### For the crust

- 1 tsp curry powder
- 2 cups finely ground graham crackers
- 2 tbsp all-purpose flour
- 2 tbsp raw sugar or granulated sugar
- 2 tsp salt
- 6 tbsp melted unsalted butter



#### For the filling

- 3 gelatin sheets or 1½ cups agar agar
- 1½ cups whole milk
- 3 tbsp raw sugar
- 1½ cups heavy cream
- ¾ cup brown sugar
- ¼ tsp baking soda
- 3 egg yolks
- 2 tbsp cornstarch
- 3 tbsp unsalted butter
- 1 tbsp light molasses
- 1 teaspoon salt
- 1 tsp vanilla
- unsweetened whipped cream (top for serving)



### Preparation:

#### First, make the crust

Pulse first 6 ingredients together in a small food processor until combined. Slowly add in melted butter while pulsing the dry ingredients until it's the texture of wet sand. If it's too dry and crumbly, you may need to add 1 more tbsp of butter.

Set the oven to 325 degrees. Divide among 10 (ten) 4-inch tart shells (or a large 9-10 inch one) and press against the bottom and sides to form the crust. Bake on cookie sheets for 20mins, rotating halfway through. Let the cooked crust cool before filling with custard.

#### Next, prepare the filling

Microwave heavy cream for 30sec-1min until it's hot (this will prevent caramel from seizing when pouring over hot sugar). Place sugar in a medium saucepan and cook over medium heat. Stir until sugar is melted and until mixture turns dark amber in color – approx 2-3mins. Remove from heat and very slowly add heavy cream while stirring vigorously until all the cream is incorporated and the mixture is smooth. Adding cream too fast will also result in caramel crystallizing.

Cut up gelatin sheets and add 2 tbsp of milk in a small bowl and let it soften. Add ½ of the brown sugar and remaining milk to the caramel mixture and cook until all the sugar is dissolved, the mixture will be hot and steaming. Remove from heat and mix in baking soda. Whisk egg yolks, cornstarch, and remaining brown sugar in a large bowl. Very slowly drip in caramel mixture while whisking vigorously. Once combined, pour back into the saucepan and cook on medium low until thickened, approx 3-5mins.

Remove from heat and whisk in gelatin mixture, butter, molasses, vanilla extract, and salt, whisking until butter is melted and mixture is smooth.

Let it cool for 30mins and pour into baked tart shells. Refrigerate for at least 1hr or up to 2 days before serving. Aloha!