

# TONG CHAN

Registered Ordinary Partnership

## Vanilla Sago Tart



### Ingredients:-

380 grams	cake flour
250 grams	butter
150 grams	icing sugar
1 piece	chicken egg

### Method:-

- 1 Mix flour with butter and shape into small green pea size
- 2 Mix icing sugar with egg and add to the mixture of flour gently; then keep in refrigerator for 15 minutes.
- 3 Press the flour to a thin layer of 0.2 centimeter; use fork to smooth out the air from the paste at 170 degree C
- 4 Fill in the sago vanilla cream

### Sago Vanilla Cream ingredients:-

90 grams	green sago
350 grams	water
30 grams	wheat flour
10 grams	dry tapioca flour
120 grams	sugar
250 grams	unsweetened condensed milk
250 grams	water
2 pieces	chicken egg
¼ tea spoon	salt
30 grams	butter
1 tea spoon	vanilla

### Method:-

- 1 Wash sago through the sieve and boil on medium heat, stir continuously until they are cooked with small white starch in the middle
- 2 Mix wheat with dry tapioca starch, sugar; condensed milk, water; egg and salt then sieve them and bring the mixture to heat on medium level and mix them together with hand mixer until it is cooked and thickened
- 3 Fill in the sago (1) followed by vanilla and butter; stir to mix them well.

Remarks:- Coat chocolate cream in the tart cup before putting in the sago vanilla cream