

## Mini Coconut Cream Tarts with Rich Custard Filling

If you love creamy, tropical desserts with a buttery finish, these

OVEN  
350°F

TIME  
20 min

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### INGREDIENTS

For the Tart Shells:

- 1 1/2 cups all-purpose flour
- 1/2 cup unsalted butter, cold and cubed
- 1/4 cup granulated sugar
- 1/4 teaspoon salt
- 1 egg yolk

2 tablespoons cold water

For the Coconut Filling:

- 1 cup coconut milk
- 1 cup whole milk
- 1/2 cup granulated sugar
- 1/4 cup cornstarch
- 2 egg yolks
- 1 cup shredded coconut
- 1 teaspoon vanilla extract

### DIRECTIONS

1. Prepare the Tart Dough: Preheat oven to 350°F (175°C). In a bowl, combine flour, sugar, and salt.
2. Cut in cold butter until the mixture resembles coarse crumbs.
3. Add egg yolk and cold water, mixing until dough forms.
4. Bake the Shells: Press dough evenly into tart pans. Bake for 15-20 minutes until lightly golden. Cool completely before filling.
5. Make the Coconut Custard: In a saucepan, heat coconut milk, whole milk, and sugar until sugar dissolves.
6. In a separate bowl, whisk cornstarch and egg yolks. Gradually whisk in the hot milk mixture to temper.
7. Return everything to the saucepan and cook over medium heat, stirring constantly, until thickened.
8. Remove from heat and stir in shredded coconut and vanilla extract.
9. Fill & Chill: Pour filling into cooled tart shells. Refrigerate for at least 2 hours, or until fully set.

### SWAPS & NOTES

Extra coconut flavor: Use full-fat coconut milk.

Toasted coconut topping: Toast shredded coconut for added depth.

Dairy-free option: Replace whole milk with additional coconut milk.

Flavor boost: Add a splash of rum extract for tropical flair.

### TIPS FOR SUCCESS

Stir custard constantly to prevent lumps.

Use a fine-mesh strainer if you want ultra-smooth filling.

Chill uncovered for the first hour to avoid condensation.

The custard will thicken further as it cools, creating that perfect sliceable texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mini-coconut-cream-tarts-with-rich-custard-filling/>