



Buko Tart (Fresh Coconut Tart)

Overview

Difficulty Medium

Servings 8

Preparation Time 10 mins

Cooking Time 60 mins

Ingredients

Pastry Crust

- 250g of plain flour
- 150g of chilled butter (cut to 2cm by 2cm cubes)
- Pinch of sea salt
- 1 tablespoon of icing sugar
- 2-3 tablespoons of iced water

Fresh Coconut Filling

- 1 1/2 cups of young coconut water
- 85g of fine sugar
- 125ml of evaporated milk
- 200-300g of young coconut flesh (sliced into thin strips or diced)
- 1 stalk of pandan leaf, raked with a fork and knotted
- 40g of corn flour (mixed with 20g of water)

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Methods

Step 1.

Mix the flour, butter, salt and sugar in a Bosch food processor or kitchen machines using the hook until the mixture resembles breadcrumbs. Switch on the quick pulse mode and add 2 tablespoons of iced water or more, until the mixture looks shiny.



Step 2.

Divide the dough into 4 cookie-size portions and roll them up in cling film as shown and refrigerate for a day, or at least 6 hours. Preheat the Bosch Series 8 oven to 200°C. Lightly grease a mini round tart dish.



Step 3.

Knead the dough with a rolling pin on a floured surface until it becomes circular and 3mm thick. Use a dough cutter to trim off excess pastry.



Step 4.

Make holes in the pastry with a fork and put it into the dish, with a sheet of foil and pastry weights (or dried beans) on top to reduce puffing during baking.



Step 5.

Bake the pastry in the Bosch Series 8 oven at 200°C for 10 to 15 minutes. Remove the foil and pastry weights, then lower the temperature to 180°C and bake until golden brown or for about 15-20 minutes. Cover the top of the pastry loosely with foil if the crust turns brown too quickly. Remove the pastry from the oven and leave it in the dish to cool completely.



Step 6.

Pour 1 cup (250 ml) of coconut water, sugar, coconut flesh, pandan leaf and evaporated milk into a medium saucepan and boil slowly on a Bosch stove. Once boiled, simmer over low heat for 5 minutes and stir occasionally with an egg beater. Discard the pandan leaf. Mix cornflour with 1/2 cup of coconut water in a small bowl and pour into the pan and stir constantly until the mixture thickens evenly.



Step 7.

Leave the mixture to cool slightly before using a spoon to scoop out and place in the pastry shell. * Chef's tip: Place the Buko tart into the fridge before serving for a refreshing taste.



Guten Appetit



Product Used

Serie | 8 Oven

The built-in oven with PerfectBake and PerfectRoast: you get perfect baking and roasting results – automatically.

