

Triple Berry Tart With White Chocolate Custard

Prep: 20 minutes • Cook: 15 minutes

A buttery shortbread crust cradles a silky white chocolate custard, crowned with fresh strawberries, blueberries, and raspberries for a bright, glossy finish. Rich, creamy, and delicately sweet, it's balanced by the tart freshness of peak-season berries.

Ingredients

- 1 1/4 cups (175 g) all purpose flour
- 1 tablespoon cornstarch (for crust)
- 1/2 cup (60 g) powdered sugar
- pinch salt (for crust)
- 1/2 cup (113 g) butter (softened)
- 1 egg yolk (for crust)
- 1/3 cup (64 g) white sugar
- 4 tablespoons cornstarch (for custard)
- pinch salt (for custard)
- 2 cups (488 g) milk
- 5 egg yolks (for custard)
- 1 teaspoon vanilla extract
- 3/4 cup (132 g) white chocolate chips
- 2 tablespoons butter
- 8 ounces strawberries (sliced)
- 3 ounces blueberries
- 3 ounces raspberries
- 1 tablespoon strawberry jam (thinned with water for brushing)
- 1 teaspoon water (to thin jam)

Instructions

1. Preheat the oven to 350°F (175°C). In a medium bowl, whisk together the crust flour, cornstarch, powdered sugar, and a pinch of salt.
2. Add the softened butter and 1 egg yolk to the dry ingredients and work with your hands until a smooth dough forms.
3. Press about half the dough evenly into the bottom of a 9-inch tart pan; use the remaining dough to line the sides uniformly.

4. Bake the crust for 15 minutes. Cool completely on a wire rack. If the crust puffs, gently press it down with the bottom of a flat glass.
5. For the custard, whisk together the sugar, cornstarch, and a pinch of salt in a medium saucepan.
6. Gradually whisk in the milk and 5 egg yolks until fully combined.
7. Cook over medium heat, stirring constantly, until it reaches a gentle boil and thickens; continue simmering and stirring for 2 minutes to fully activate the cornstarch.
8. Strain the custard through a fine-mesh sieve into a heatproof bowl. Immediately stir in the white chocolate chips, butter, and vanilla until smooth and melted.
9. Pour the custard into the cooled tart shell. Refrigerate until fully set, at least 6 hours or overnight.
10. Before serving, top with sliced strawberries, blueberries, and raspberries. If desired, thin strawberry jam with water and lightly brush over the berries for a glossy finish. Serve immediately.

Tags: Dessert, Tart, Berries, White Chocolate, Summer, Make Ahead
