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KIWI POMELO TART

WITH PATE SURCE



A lovely tart/sweet custardy pie with a sweet crust.



01 HR 50 MINS



Serves 6



Featuring

[Lujan Farm](#)

INGREDIENTS

- 3 large ripe pomelos
- 1-1/2 cups sugar
- 10 large egg yolks (or 12 medium egg yolks)
- 1/4 to 1/2 teaspoons salt
- 1-1/2 sticks unsalted butter, cut into 1 tablespoon pats and chilled

METHOD

Make a double boiler out of a pot and a metal bowl to make the curd. Wash the pomelos thoroughly; zest and juice all three fruits. Strain the juice, combine with zest in a metal bowl and set aside In another bowl, separate the egg yolks from the whites, and set the whites aside for a different recipe. Beat the sugar into the yolks until they become lighter in color and are thoroughly combined. Stir in the salt.

Heat a medium-sized pot on the stove with about an inch of water simmering in it, and place your metal bowl of pomelo juice/zest on top of it. Add in the egg mixture, and stir to combine. Whisk or stir the curd constantly while it is on the heat. If at any time the curd starts to boil or bubble, turn down the heat under your simmering pot. Heat this mixture very slowly so that the eggs thicken without congealing. The process takes 20-30 minutes of constant stirring. The curd will thicken gradually and will get to the point where it thickly coats the back of a spoon. Remove from heat and set aside.

To get that beautiful sheen and rich flavor, the curd needs butter. Stir the chilled pats of butter into the hot curd one at a time, letting each one completely incorporate before adding the next. When all of the butter is mixed in, allow the curd to cool. This curd will keep in the refrigerator for 2 weeks.

Make into a pie with the [**Pate Surce**](#) sweet crust.