Kaya & Coconut Charcoal Tart

Ingredients (for 8 servings):

Charcoal Tart Shell
55g Icing Sugar
15g Butter
1/4 tsp Salt
1 Egg
1/4 tsp Charcoal Powder
180g Plain Flour

Preparation:
1. Cream icing sugar, salt and butter in a bowl.
2. Add egg in. Then add in flour and charcoal powder until dough forms.
3. Roll into a flat sheet in between two baking paper. Set in refrigerator for at least 20 mins or until dough hardens.
4. Using a large cookie cutter (about 15 cm), cut rounds and put it back to refrigerator until dough hardens.
5. Spray canola oil lightly in tart shell molds. Line tart dough into molds. Trim the excess dough. Place tart shells back into the fridge for another 15-20mins until harden before baking.
6. Line tart dough with cupcake paper and add pie weight of choice (barley, rice, beans, etc). Bake tart shells at 180 degrees for about 15 - 20mins.

Kaya Filling
50g White Chocolate Couverture
60g Heavy Cream
100g Kaya
25g Butter
Green food colouring

Preparation:
1. Bring heavy cream to boil and pour hot cream into bowl with chocolate and kaya. Mix well until combined.
2. Once mixture is slightly cooler, add butter, stir well and set in refrigerator for about 15mins or until thick but not hard.

Coconut Filling
60g White Chocolate Couverture
120g Coconut Cream
70g Butter

Preparation:
1. Bring coconut cream to boil and pour hot cream into white chocolate. Mix well until combined.
2. Once mixture is slightly cooler, add butter, stir well and set in refrigerator for about 15mins or until thick but not hard.

To assemble:
1. Transfer both filling into two separate piping bags.

2. Start with piping kaya filling about 1/3 into tart, then another 1/3 with coconut filling. Using the kaya filling, pipe a big circle closer to the tart crust, and a small circle in the middle. Drag a toothpick on the surface of the tart to create the shield design.
3. Set tart in refrigerator for about an hour or until tart hardens before serving.