

Malaysian Red Bean Tarts



Makes 30 tarts

Red bean paste ingredients:

400 g red adzuki beans

300 g white sugar

250 mL water + more for boiling

Tart dough ingredients *(adapted from rasamalaysia.com)*

350 g soft white winter wheat flour

2 Tbsp cornstarch

¼ tsp salt

4 Tbsp confectioner's sugar

225 g unsalted butter

3 egg yolks

½ Tbsp sweetened condensed milk

Directions:

Make the red bean paste:

1. Boil the red adzuki beans for 20 minutes with enough water so the water level is one inch above the beans
2. Drain the beans and rinse with cold water to reduce any astringent flavor
3. Boil the beans again for one hour until the beans are soft, replenishing water as needed
4. Drain the beans and rinse with cold water to stop the cooking process
5. Heat 250 g of sugar with 250 mL of water until the syrup is boiling, then add in the cooked beans

6. Blend the beans with the syrup until smooth with an immersion blender, then add the remaining 50 g of sugar
7. Simmer the mixture over low heat, stirring frequently, until most of the water has evaporated and the beans have reached a thick paste, then cool the mixture. This can be stored in the fridge for up to 2 weeks, or frozen for up to 4 months.

Make the tart dough:

8. Sieve the flour, cornstarch, salt and sugar in a big bowl or container. Soften the butter to room temperature.
9. Combine the flour mixture, butter, and egg yolks together. Knead to form the dough. The dough is ready when it doesn't stick to the hand. If the dough is too crumbly or dry, add a little bit more butter (about 1 tablespoon) until the dough is easy to work with.
10. Divide the dough and divide 30 equal rounds. Flatten the pastry dough with your palms and add 2 tsp of red bean filling in the middle and use the dough to cover the filling. Use your palms to round it up and then shape it into a roll about 1 1/2-inch long shape.
11. Use a small paring knife to make criss-cross patterns on the tart and then brush it with the egg wash using a small pastry brush. Place the red bean tarts on a tray lined with parchment paper and arrange the tarts so they are at least 1 inch apart from each other.
12. Bake at 350 degrees Fahrenheit for 20-25 minutes until the pastries are golden
13. Store in an airtight container for up to 2 weeks