

Portuguese Tarts

Ingredients

1 whole egg
2 egg yolks
100g caster sugar
2 Tbsp cornflour
200 ml milk
200 ml thickened cream
2 tsp vanilla extract

2 sheets ready rolled puff pastry
Cinnamon sugar

Method

Make the custard: place the egg, yolks, sugar and cornflour in a saucepan and whisk well to combine. Gradually add the milk and cream and whisk to ensure mixture is smooth.

Place the pan on **Induction** level 6 or **StepFlame** level 7 and stir constantly with a wooden spoon until mixture thickens and comes to the boil. Remove the custard from the heat and stir in the vanilla extract. Pour the custard into a bowl, cover with plastic wrap and allow to cool.

Lightly grease 12 muffin pans and preheat the oven on **Pizza Setting** at 200°C.

Remove plastic from pastry, sprinkle one sheet of puff pastry lightly with cinnamon sugar and then top with second sheet. Press the sheets gently together and then roll the pastry tightly to form a roll. Cut the roll into 12 even pieces. Roll each piece into a 10 cm circle and line muffin pans.

Spoon in the custard and bake for about 20 minutes or until golden. Allow to cool in pans for 5 minutes and then, cool the tarts on wire rack.