

Portuguese Custard Tarts



Ingredients

4 eggs (70gr)
2 tablespoons white sugar
2 tablespoons cornstarch
1 cup cream
1 cup water
¼ teaspoon vanilla paste
2 sheets puff pastry
Icing sugar for dusting

Makes 12

Method

Preheat oven to 250° C

Dock pastry and cut onto 12 discs.
Lightly oil a standard muffin tin. (12 muffins)
Line with the discs and set aside

In a saucepan, combine the eggs, sugar, cornstarch and vanilla and mix into a smooth paste. Add the cream and water and whisk until combined... whisk out any lumps.

Cook over a medium heat until the custard comes to the boil and thickens. Set aside to cool slightly.

Fill each tart no more than half way.

Bake in a hot oven for approx 10 minutes. Keep an eye on them as some ovens are hotter than others.

Place on a cooling wire and dust with icing sugar..

These tarts are best eaten hot out of the oven!

NOTE:

Not all ovens will brown your tarts... as long as they are cooked they will be delicious.

You will not be able to stop at one so make plenty!!!