



# Portuguese Custard Tarts



## Ingredients

- 2 sheets puff pastry cut into 24 9cm diameter rounds
- 8 egg yolks
- 30g corn flour
- 140g caster sugar
- 390g milk
- 365g cream
- 2 vanilla beans, split and scraped or 1tsp vanilla bean paste

## Preparation

4. Preheat oven to 210C. Lightly spray 2 medium sized muffin tins.
5. Line muffin tins with puff pastry discs making sure to press into corners and remove any air pockets.
6. Place egg yolks in a medium sized bowl. Add corn flour and sugar and combine well with a whisk. Add milk, cream and vanilla and stir to combine.
7. Place in a jug and pour to the very top of each pastry case.
8. Bake for 10 – 15 minutes or until pastry is golden and crisp and custard has browned in patches on top. Custard will rise up and then fall once removed from the oven. When cool to handle gently remove tarts from muffin tins and serve immediately.

\*\*\*Custard tarts are much better if the custard mix is made the day before and allowed to sit in the fridge overnight. Make sure the sugar and corn flour are mixed back in and not left on the bottom of the container but don't whisk in excess air.

## Meringue Preparation

1. Whisk 100g egg whites with 100g caster sugar to firm peaks.
2. Fold through 100g sieved icing sugar and place in a piping bag fitted with a star nozzle.
3. Pipe meringue over tarts and brown with a blowtorch before serving immediately.

