

## Pastel de natas (Custard tarts)



Makes 12

**250g golden caster sugar**

**2 lemon slices**

**2 cinnamon sticks**

**250ml semi-skimmed milk**

**30g plain flour**

**20g cornflour**

**few drops vanilla extract**

**3 egg yolks, plus 1 whole egg**

**375g puff pastry**

**flour, icing sugar and ground cinnamon, for dusting**

**butter, for the muffin tray**

- 1 Bring the sugar, lemon and cinnamon to a boil in a pan with 125ml water.
- 2 Mix the flour, cornflour and vanilla with a small amount of milk until you have a smooth paste. Bring the rest of the milk to a boil and add, whisking continuously until the mixture thickens.
- 3 Remove the cinnamon and lemon and then stir both mixtures together and add the eggs, bring back to a simmer and whisk until smooth. Pour into a jug, cover the surface with clingfilm and allow to cool.
- 4 Heat the oven to 220C/fan 200C/gas 7. Roll out the puff pastry on a clean work surface lightly dusted with flour and icing sugar. Cut the pastry in half and lay one sheet on top of the other. Roll the pastry sheets up like a Swiss roll and cut the roll into twelve slices about 1 cm – 2cm thick.
- 5 Lay each of the pastry slices flat on the work surface and roll them out into 10cm discs. Press a pastry disc into each of the wells of a buttered muffin tray. Divide the custard between the pastry cases.
- 6 Bake the tarts for 18-20 minutes on a preheated baking sheet, or until the custard has puffed up and is pale golden-brown, and the pastry is crisp and golden-brown.
- 7 Allow to cool in the tin. Before serving dust with some cinnamon and icing sugar.

*Best eaten the same day.*