

# PASTEL DE NATA

## PREPARATION TIME:

20 min

## INGREDIENTS:

For 13 small pies

- 1 Pacote de massa folhada (Pack of flaky pastry)
- 2 dl de natas (Pack of cream)
- 0,5 dl de leite (Milk)
- 6 Gemas (Yolks)
- 1 Colher de chá de Farinha de milho (Teaspoon of cornflour)
- 100g Açúcar (Sugar)
- Açúcar em pó (Powdered sugar)
- Canela em pó (Powdered cinnamon)

## DIRECTIONS:

Roll out the pastry flaky with the help of the roll. Grease the cups pastry with butter and the flour and line them with the pastry flaky, after, spread it with your fingers. For making the filling, combine the cream with the milk, the yolks, the flour and the sugar. Mix everything and and put it in the pan with low heat stirring constantly until boiling. Turn off the heat, let it cool and pour the cream on ther pastry cups. Put it in the oven and let it bake at 250° for 15 minutes.

## OBSERVATIONS:

Serve it warm and to make it perfect, sprinkle with sugar and cinnamon.