

Pastéis de Nata

Iconic custard tarts with flaky puff pastry and caramelized tops.

- Puff pastry sheets
- 500 ml whole milk
- 6 egg yolks
- 150 g sugar
- 40 g plain flour
- 1 strip lemon peel
- 1 cinnamon stick
- Ground cinnamon (to finish)

1. Infuse milk with lemon peel and cinnamon; warm gently and remove aromatics.
2. Whisk sugar with flour; gradually add warm milk and cook until slightly thickened.
3. Temper in egg yolks off heat; strain into a jug.
4. Line a muffin tin with puff pastry. Fill 3/4 full and bake at 250°C (or as hot as your oven allows) until blistered.
5. Cool briefly; dust with cinnamon and serve.