Pasteis de nata

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Resting time	2 Hrs
Cooking time	25 Mins
Portions	10
Appliance	Combair SE from 2015

Preparation

1 vanilla pod

400 ml milk

2 tbsp cornflour

115 g sugar

1 egg

2 egg yolk

Scrape out the vanilla seeds out of the pod, put the seeds into a saucepan together with the milk, cornflour, sugar, egg and egg yolks, mix well. Bring to the boil, stirring constantly, until the mixture thickens. Take the saucepan from the heat and continue to stir

Pour the custard into a bowl and cover the surface with cling film to prevent a skin from forming. Chill the custard in the refrigerator for about 2 hours.

1 puff pastry, rectangular, 32 × 44 mm

(Pre-)heat cooking space to 190 °C with Hot air

Place the aluminium cases on the baking tray and spray them with non-stick baking spray. With the longest edge of the puff pastry rectangle facing you, roll the pastry as tightly as possible. Cut the pastry roll into 10 discs. Flatten the puff pastry discs and roll out into rounds. Place the rounds of pastry in the cases and fill them with the chilled custard. Put the baking tray into the preheated cooking space. Bake.

Put the pastry in

Hot air 190 °C for 25 Mins

Tips

Ready-made tartlet cases are also available to buy.

Accessories

Baking tray

10 aluminium cases

Additional information

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