

Pastel de Natas

Ingredients:

- 1Lt Milk
- 2 Lemon peels
- 2 Cinnamon sticks
- 500g White sugar
- 100g Flour
- 12 Eggs (2 whole eggs + 10 yolks)
- 1 Puff Pastry

Instructions:

Cream

1. Preheat the oven to 240 °C.
2. In a saucepan, place the milk, lemon peels and cinnamon sticks.
3. Bring to the boil and turn off the heat.
4. In a bowl, mix the sugar with the flour.
5. Add the mixture to the milk, while it is still very hot, stirring well with whisks.
6. Remove the lemon peels and cinnamon sticks and let cool for 10 minutes.
7. Add the whole eggs and the yolks. Stir with the whisk until a smooth cream forms. Bring to the boil again, stirring constantly until it thickens.
8. Roll the puff pastry into a cylinder and cut into 3 cm slices.
9. Using moistened thumbs, line small metal molds, spreading the dough evenly to the edges.
10. Pour the filling into the molds and bake for 15 minutes, or until golden brown. Serve while still hot. Suggestion: sprinkle with cinnamon.