

## Pasteis da Nata (custard cups)

(Make 12)

### *Ingredients:*

#### *Flaky pastry (or buy ready made):*

150 gr. flour  
15 cl. water  
120 gr. margarine  
1 stick cinnamon

#### *Sugared water:*

220 gr. sugar  
10 cl. water  
Lemon peel to taste  
1 cinnamon stick

#### *Filling:*

25 cl. milk  
20 cl. sugar syrup  
25 gr. corn flour  
3 egg yokes  
Lemon peel to taste

### **Dessert**



### *Preparation:*

#### *Pastry:*

Mix the water with the flour, beat slowly for 10 minutes, roll the pastry on board, divide one third of margarine over it and fold. Repeat this action twice more. The third time also sprinkle with cinnamon and double over again, roll pastry. Cut into pieces about 20 gr. each and place in previously prepared forms (individual tart pans, greased with margarine) on baking tray. Shape pastry to fit pans.

#### *Sugar syrup:*

Heat water, sugar, cinnamon, and lemon peel until boiling point. Allow to cool.

***Filling:***

Place  $\frac{3}{4}$  of milk and lemon peel in a saucepan; gently heat until liquid boils. Place the corn flour, flour, and remaining milk in a bowl and beat into a smooth cream. Add boiled milk and sugar syrup, stirring constantly. Place filling in forms and bake in hot oven for approximately 30 minutes.

Serve warm, sprinkled with powdered cinnamon.

