



Portuguese Egg Tart

Ingredients: -

Puff pastry 1 pkt

Filling: -

Whipping cream 200g

Milk 300g

Sugar 80g

Eggs 3nons

Eggs yolks 3nons

Vanilla essence ½ tsp

Method: -

1. Preheat oven to 220°C.
2. Cut puff pastry into square pieces to fit the size of your tart moulds. Press puff pastry onto the moulds.
3. To make the filling: Cook whipping cream and milk until 70°C. Stir in sugar and cook until sugar dissolves. Pour into the beaten eggs and egg yolks and mix until well blended. Lastly add in the vanilla essence. Set aside to cool.
4. Strain the mixture and pour the filling into the pastry tarts from step 1.
5. Then bake at 220°C for 20-25 minutes.