

# Red Crew

PORTUGUESE CUSTARD TARTS



## Ingredients

Puff pastry  
2 Egg yolks  
1 egg  
200ml Cream  
1 Tbs corn flour  
MOIRS vanilla essence  
100 gr caster Sugar  
Handful of SASKO flour to dust

## Method:

Light coals in the KETLA and bring to high heat  
Roll out the puff pastry and flour it.  
Suggestion: use two rolls of puff pastry on top of each other  
Grease a muffin tray and line each section with a square of puff pastry  
\*It should cover the sides too, not just the base\*  
Mix yolks, egg, cream, corn flour and caster sugar in a pan over the coals  
When it gets thick, remove from the heat, mix in vanilla essence  
Pour this mixture into another bowl and leave to cool  
\*Cover the mix with cling wrap so that it doesn't get that nasty skin forming\*  
Once the mix is cool, spoon it into the pastry bases and sprinkle with caster sugar.  
Bake in the KETLA, lid down for about 20 minutes or until the top turns a caramel colour.

