

Pastel De Nata

The magnificent pastry team at [Custard Canteen](#) are laminating fresh puff pastry daily for these little delights. A buttery, crisp flaky cocoon with a belly full of warm sweet yolk custard. We take these very seriously and are pulling them out of our oven every 30 minutes all day long because that 's just the way it should be.

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WHAT YOU NEED

Makes around 15-20 tarts

For Puff Pastry

350g plain flour
a small bowl of flour for dusting
180ml water
8g salt
260g butter at room temp

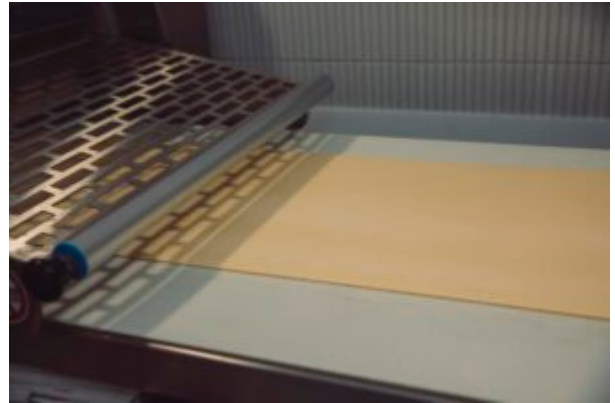
For Custard

600g sugar
100g plain flour
1l milk
1 lemon peel strip
1 cinnamon stick
170g of egg yolks (that's about 10 eggs) [SAVE PRINT](#)

WHAT TO DO

Place flour and salt into a food processor. Turn on and slowly pour in the water. Remove from the food processor once blended. On a clean surface, dust with flour. Roll out your

dough to an approximately 1cm thick rectangle.



Use baking paper to roll your butter out to a plaque. Put your butter plaque in the centre of your dough and fold over the right and left sides of the sheet of dough, overlapping in the middle. Using a rolling pin, roll out the dough blending the soft butter.



Do the folds again, blending the butter and the dough with the rolling pin. Roll the dough into a neat long rectangle. Now, roll the dough up into a roll.



Put sugar and flour into a bowl and combine.



Using a saucepan, bring the milk, lemon zest and cinnamon to the boil. As the milk has boiled, whisk in sugar and flour, slow and steady. Keep stirring, the milk will become thick! Take off the heat and allow to cool, then mix egg yolks through and stir well. Cut approximately 20g pieces off the pastry role. Place into your tart moulds.



Work from the centre with your thumb and start to spread the dough up towards the lip of the tart mould. It should be evenly distributed around the mould. Each mould should have pastry touching right to the edge—this will stop custard from spilling out while baking.

Space out the moulds across a baking tray. Pour your custard into each mould.



Pre-heat the oven to 230°C. Bake for 9 minutes—the tops should be slightly golden with darkened spots, and the custard should not jiggle around too much! Let the tarts cool for 2 minutes (I know, waiting is the hardest part!) before you remove them from the tins. You'll need to wait 10-15 minutes before you devour one because the custard is too hot!



Ursula Watts and her husband Ben are not new to the world of baking, with Mermaid Beach's famous Bam Bam Bakehouse and Chinderah's Cubby Bakehouse coming before their latest foray at Tallebudgera Creek, Custard Canteen, opened in December. This newest venture is a pastry café offering takeaway sweets with the strong theme of custard; perfect for lovers of the golden dairy product.