

Less than 30 minutes

Serves 4

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Tart shells:

- 1 roll (400g) puff pastry, defrosted
- $\frac{1}{3}$ cup (80ml) castor sugar
- 1 tsp (5ml) ground cinnamon + extra for dusting

Filling:

- 3 egg yolks
- $\frac{1}{4}$ cup (60ml) castor sugar
- $\frac{1}{4}$ cup (60ml) flour
- 1 can (400g) coconut cream
- 1 split vanilla pod or 1 tsp (5ml) vanilla essence
- Figs or fresh berries (optional), for serving

Method:

1. Preheat oven to 200°C.
2. Roll pastry out until it's twice its original size.
3. Mix castor sugar and cinnamon together.
4. Scatter over pastry, then roll pastry up tightly.
5. Cut pastry into 3-4cm slices and roll into thin discs (2-3mm).
6. Line a 9-cup muffin tray with pastry discs.
7. For filling, whisk egg yolks and sugar until fluffy.
8. Whisk flour with a good glug of coconut cream until smooth.
9. Heat remaining coconut cream with vanilla pod or essence until almost boiling.
10. Pour into flour mixture, whisking continuously.
11. Slowly add egg mixture and whisk well.
12. Return mixture to pot and cook until thickened.
13. Cool slightly and remove vanilla pod.

14. Divide filling between muffin cups and bake for 20 minutes.
15. Dust pastéis de nata with extra cinnamon and serve with figs or berries, if you like.