*PORTUGUESE STYLE TARTS*

**Ingredients**

1 ½ cups sugar

1 ½ cups boiling water

Peel of 1 lemon

2 tsp vanilla (or 1 whole vanilla pod, scraped)

½ cup cornflour

3 cups milk

6 egg yolks

2-3 sheets puff pastry, cut in half

**METHOD**

Preheat the oven to 200oC. Place the sugar, water, lemon peel and vanilla in a pan over low heat and stir until dissolved. Increase heat to high and bring to the boil for 4 minutes or until slightly thickened. Remove the lemon peel and discard.

Place the cornflour and ½ cup milk in a large bowl and mix until smooth. Add the egg yolks and whisk to combine. Add the remaining milk and the sugar syrup and whisk until combined.

Pour the egg mixture into a medium saucepan and place over medium heat. Bring to the boil and cook, whisking continuously for 6 minutes or until the mixture is thickened. Set aside to cook completely.

Layer the halved pastry sheets on top of the other half (you will have three thicker halves) then starting at the short end of the pastry, tightly roll into a log. Trim the edges and cut into 12x1cm rounds. Lay the pastry rounds flat on a lightly floured surface and roll out to 12x10cm rounds.

Carefully press the pastry rounds into 3 12 hole, ½ cup capacity, lightly greased muffin tins. Divide the custard between the pastry cases and smooth the top. Bake for 25-27 mins or until the custard is just blistered and golden. Allow to cool in the tins for 5 mins.

Turn out onto a wire rack to cool completely. Makes 30-36

*Using an all-butter puff pastry achieves a light, crispy pastry just like an authentic Portuguese tart.*