

~~'Double recipe'~~

Portuguese Style Tarts.

$\frac{3}{4}$ cup caster sugar
 $\frac{3}{4}$ cup water
peel of one lemon
1 vanilla bean, split, and seeds scraped
 $\frac{1}{4}$ cup cornflour
 $1\frac{1}{2}$ cups milk
~~+~~ 3 egg yolks
puff pastry (375gms)

- Oven 200°C
- Place sugar water lemon peel and vanilla in a saucepan over a low heat and stir until sugar is dissolved
- Increase heat to high & bring to the boil for 4 mins or until thickened slightly
- Remove the lemon peel and vanilla bean & discard.
- Place the cornflour + $\frac{1}{2}$ cup milk in a large bowl & mix until smooth
- Add egg yolks & whisk until combined.
- Add remaining milk & sugar syrup and whisk until combined.
- Pour the egg mixture into a medium saucepan & place over medium heat. Bring to the boil & cook, whisking continuously for 6 mins or until mixture is thickened. Set aside to cool.
- Cut out pastry rounds to fit patty pan cases & place into "greased" cases.

- Allow to cool in tins for 5 minutes
- Turn onto a wire rack to cool.