



PASTEIS DE NATA



QimiQ BENEFITS

- Creamy consistency
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

1 package Puff pastry

250 g QimiQ Cream Base

50 Sugar, to sprinkle

1 small pinch(es) Cinnamon, to sprinkle

80 Sugar

2 Vanilla bean, pulp only

3 Egg yolk(s)

0.5 Lemon(s), finely grated zest

Powdered sugar, to dust

Cinnamon, ground

METHOD

1. Preheat the oven to 220 °C (air circulation).
2. Roll out the pastry, sprinkle with the 50 g granulated sugar and the cinnamon and form into a roll lengthwise.
3. Cut the pastry roll into 2 cm pieces and roll out into circles. Brush the tart forms (5-6 cm in diameter) with butter and line with the pastry circles.
4. Mix the QimiQ Sauce Base with the sugar, vanilla pulp, egg yolks and lemon zest and fill into the tart forms.
5. Bake for approx. 20-25 minutes.
6. Allow the pasteis to cool briefly and remove from the tart forms. Sprinkle with icing sugar and cinnamon and serve.