



PASTEIS DE NATA



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

1 package	Puff pastry
250 g	QimiQ Sauce Base
50	Sugar, to sprinkle
1 small pinch(es)	Cinnamon, to sprinkle
80	Sugar
2	Vanilla pod(s), 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 420 °F (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 powdered sugar and cinnamon and serve.