

Portuguese Custard Tartlet

10 portions

Ingredients

Puff Pastry	0.300gr
Custard Powder	0.100gr
Johnny Bags Whey Dairy Blend	0.072
Water	0.650

Method

1. Mix the whey dairy blend with the boiling water.
2. Mix the custard powder with 100ml of the whey dairy. Add the rest of the whey dairy to a sauce pot and heat. Mix in the custard mixture and stir till the custard thickens. This will be thicker than normal.
3. Roll out the puff pastry and cut into squares. Place the squares into a muffin pan and press down to form a cup.
4. Pour the custard into the pastry cups and bake in the oven for 20 – 25 minutes at 180 degrees or until the pastry is nice and golden brown. Remove from heat and let cool.

