




Portuguese duck egg custard tarts

Ingredients

- 300g ready-rolled puff pastry
- 3 Watercress Lane duck egg yolks
- 125g caster sugar
- 30g cornflour
- seeds from 1 split vanilla pod
- 175ml full-fat milk
- 225ml double cream
- plain flour & icing sugar for dusting

 40 mins preparation and cooking

Perfect warm or chilled, these delicious caramelised custard tarts are sweet and crisp and just melt in your mouth.

Method

1. Pre-heat oven to 180C/gas mark 4
2. Heat the egg yolks, sugar and cornflour over a low to medium heat, whisking continuously until thickened
3. Add the vanilla seeds, milk and cream in a thin stream, whisking continuously, until the mixture is thick and smooth
4. Remove from the heat and cover with cling film to prevent a skin forming
5. Roll out the puff pastry onto a clean work surface lightly dusted with flour and icing sugar. Cut in half, place one sheet on top of the other, roll up like a Swiss roll and cut into 1.5cm slices
6. Roll each pastry slice into a 10cm disc and press into the wells of a greased muffin tray
7. Fill each well 2/3 full with cooled custard, sprinkle with caster sugar and bake for 18-20 minutes until the custard has set and the pastry is crisp and golden-brown