



Cremora Milk Tart inspired by Motheo Moremi

Ingredients

400 grams Puff pastry, frozen, ready-to-bake
385 grams Nestle Full Cream Sweetened
Condensed Milk
45 grams NESTLÉ Cremora Original
240 grams Eggs
45 grams Corn flour, whole-grain, white
2 grams Spices, Cinnamon, Ground

Instructions

1. Preheat the oven to 200°C. Roll the pastry out to ½ cm thickness and cut small +/- 6cm circles out of the pastry with a small cookie cutter or drinking glass
2. Press the pastry rounds into a greased mini muffin tray to line the cups. Prick the base of each pastry casing.
3. Blind bake for 8 minutes or until the pastry is golden and cooked through
4. Allow to cool in the muffin tray for 5 minutes before placing on a cooling rack to cool completely
5. Meanwhile, whisk Nestlé CREMORA Original with 3 cups water until smooth with no clumps In a large, microwave-safe bowl. Whisk in the Nestlé Sweetened Condensed Milk, eggs and corn flour until well combined.
6. Microwave on high for 7 minutes, then remove the bowl from the microwave and whisk to prevent lumps from forming. Microwave on high again for 5 minutes. Remove the bowl from the microwave and whisk. Microwave on high for another 3 minutes. Remove the bowl from the microwave and whisk
7. Cover and set the bowl aside for 10 minutes to cool slightly
8. Spoon the custard mixture into a piping bag fitted with a round nozzle and pipe into the pastry cups
9. Allow to cool. Once cool, dust generously with cinnamon
10. Refrigerate to set for 2 hours or overnight before serving.
ENJOY!

Nutrients

Carbohydrates	38.47
Energy	333.12
Fats	18.78
Protein	7.46

173 Minutes

12