



CREMORA CUSTARD PASTRIES

Ingredients

- 78 grams Nestle Full Cream Sweetened Condensed Milk
- 1 Egg, Whole, Raw, Fresh
- 15 grams Corn flour, whole-grain, white
- 400 grams Puff pastry, frozen, ready-to-bake
- 15 grams NESTLÉ Cremora Original

Instructions

1. Preheat the oven to 220°C and line a large baking tray with baking paper.
2. Combine 1 tablespoon of NESTLÉ Cremora Original, ½ cup of water, NESTLÉ Sweetened Condensed Milk, egg, and corn flour in a small pot and whisk until the mixture is smooth and thoroughly combined.
3. Cook the mixture on medium-high heat for 6-8 minutes until thick. *Chef's tip: when the custard coats the back of a spoon it's ready!
4. Place cling wrap directly over the custard and allow to cool for 10 minutes.
5. While the custard is cooling, roll out the puff pastry on a lightly floured surface. Divide the pastry into 48 small squares. Fold the corners of each square towards the center and press down to secure them in place during baking.
6. Spoon a teaspoon of custard into the center of each square. *Chef's tip: ensure to not overfill them to avoid spillage during baking
7. Bake the pastries for 20 minutes until they turn golden brown. Remove them from the oven and allow them to cool on a wire rack before serving.
8. Once ready to serve, garnish with chopped nuts, a drizzle of honey and ENJOY! *Chef's tip: use any nuts of your choice!

Nutrients

Carbohydrates	10.21
Energy	107.97
Fats	7.05
Protein	1.75

57 Minutes

24 2 pastries per person