



Mocha Portuguese Custard Tarts



DIFFICULTY: MEDIUM



PREPARATION TIME: 20
MINS



COOKING TIME: 28 MINS



SERVES: 12

Ingredients

½ cup cream
80g dark cooking chocolate
1 tsp freeze dried coffee
3 egg yolks
½ cup caster sugar
6 tsps cornflour
1 ¼ cups milk
2 sheets ready rolled puff pastry
1 tbsp caster sugar, extra
Chocolate coated coffee beans for serving

Method

Place the cream, chocolate and coffee into a small saucepan, cook over a very low heat, Induction level 1, stirring occasionally until the chocolate is melted and the mixture is combined.

Place the egg yolks, sugar and cornflour into a medium bowl. Using a balloon whisk, mix until smooth. Gradually whisk in the milk and the cream and chocolate mixture. Transfer the mixture to a medium saucepan and cook over a medium heat, Induction level 6, whisking constantly until the mixture comes to a gentle boil. Transfer to a heatproof bowl and cover the surface of the custard with plastic wrap to prevent a skin from forming. Refrigerate until cooled to room temperature.

Preheat oven on Bread Baking to 220°C with high level of VarioSteam and place the wire rack on shelf position 2. Grease 12 standard muffin pans.

Place one sheet of pastry onto a lightly floured surface. Sprinkle with the sugar then top with the second piece of pastry. Using a rolling pin, gently roll the pastry to press the sheets together. Roll the pastry tightly to form a log then slice into 12 even pieces. Roll each piece into a 10cm circle and press gently to line the muffin pans.

Spoon the cooled custard evenly into the pastry cases. Bake for 16 to 18 minutes or until golden and cooked. Allow to cool for 3 to 5 minutes in the pan before removing.

Serve with chocolate coated coffee beans.

Notes
