Chinese style custard tarts

Ingredients

- 5 egg yolks
- 80g (1/3 cup) caster sugar
- 125 ml (1/2 cup) cream
- 125 ml (1/2 cup) milk
- 2 teaspoons vanilla extract
- 1 sheet ready rolled puff pastry

Equipment

- Metric spoon & cup measures
- Sharp knife
- chopping board
- large bowl
- patty pans or small muffin trays

What to do

1. Pre-heat the oven to 200°C and grease a 12 hole, 80ml or 1/3 cup muffin tin

2. Put the egg yolks, sugar, cream, milk and vanilla extract in a large bowl and beat until combined. Set aside.

3. Cut the sheet of pastry in half and put one half of top of the other and set aside to rest for 5 minutes.

4. Roll up the pastry from the short side and slice the pastry roll into 12 rounds of under 1 cm each.

5. On a floured surface, with a rolling pin, roll out each pastry disc to a 10cm diameter and get it as thin as you can but leaving the pastry easy to handle without breaking (they don't have to be perfectly round).

6. Carefully press each piece of pastry into the muffin holes ensuring they fit snugly and leave no spaces.

7. Spoon the custard mixture into each pastry case until the liquid is just under 1 cm from the top (use all the mixture).

8. Bake for about 20 minutes or until the custard is golden on top.

9. Leave tarts in the tin 5 minutes before transferring to a rack .