



# Pastel de nata

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150 g **all purpose flour**  
1 g **kosher salt**  
150 g **granulated sugar**  
113 g **unsalted butter**  
1 stick **cinnamon**  
0.5 **lemon peel**  
40 g **all purpose flour**  
1 ½ cups **whole milk**  
½ tsp **vanilla powder** or 1/2 tsp vanilla  
extract  
6 **large eggs**

1 First combine 150g all-purpose flour with 1g kosher salt. Whisk together until completely combined and add 80 ml water.

2 Whisk together and then knead until a shaggy, sticky dough has formed and let rest on a well floured surface for 20 minutes underneath a bowl - DO NOT WRAP IN PLASTIC WRAP.

3 Once the dough has rested for 20 minutes, on a well-floured surface roll the dough out into a 12 inches x 12 inches square. Spread ⅓ of the unsalted, soft butter over ⅔ of the dough then fold into thirds. Rotate the dough 90 degrees and then roll out into a square and repeating the process one last time before adding the rest of the soft butter to 90% of the surface and leaving 1 inch uncovered. Watch the video above for more info on this step!

4 Moisten the 1-inch un-buttered area with wet fingers and tightly roll the dough into a log from the opposite end. Roll and press lightly to seal shut and wrap in plastic wrap and refrigerate for at least 2 hours, preferably overnight.

5 To make the custard, add granulated sugar, 75 ml water, cinnamon stick, and lemon peel (make sure to wash thoroughly to remove any wax). Bring this mixture to a simmer so that the sugar is dissolved. Once dissolved, take it off the heat and let cool for 30 minutes.

6 Into a large bowl combine 40g all-purpose flour, a third of the whole milk then whisk together thoroughly until thick and no lumps remain.

7 Pour the rest of the whole milk into a large saucepan and heat over medium-low heat until just simmering, at which point add the flour and milk mixture. Whisk constantly and cook 1-3 minutes until thick, gooey, and/or creamy.

8 Once mixed into a creamy pancake-like batter, kill the heat and add the sugar syrup along with vanilla powder (or vanilla extract). Whisk thoroughly to combine until slightly cooled off. Then add large egg yolks and whisk together into a smooth custard. \*\*The hotter your mixture is, the faster you will have to whisk together in order not to scramble the eggs. For the sake of smoothness, strain through a fine mesh sieve to catch any errant lumps.

9 Retrieve the dough from the refrigerator. On a lightly floured surface, trim off the uneven edges of the dough roll and divide into 12 equally sized pieces. When looked at from

the side, the rolls should have a tight buttered swirl.

10 Place the dough into the center of the cupcake tin and gently press it down from the center out - first trying to cover the bottom of the tin, followed by the sides. Rinse and repeat until the cupcake tin is full.

11 Fill each pastry  $\frac{3}{4}$  of the way full with the custard mixture then place on a preheated baking sheet that has been sitting in a 500°F oven for about 20 minutes. Place the tin and baking sheet combo into a 500°F oven for 12-16 minutes, until the custard is puffed and the pastry is golden brown. Serve and enjoy