

Instructions

1. Wash the molds by hand before use
2. Preheat the oven to 250°C top and bottom heat or 220°C fan oven
3. Remove the puff pastry from the fridge and leave to rest for 15 minutes
4. Unwrap the puff pastry and mould into a long roll
5. Cut the puff pastry into 12 equal pieces
6. Pour the powder into a bowl and mix with 400 ml milk
7. Grease the molds with butter or margarine
8. Pour warm water into a small bowl or cup
9. Place a piece of puff pastry in each mold
10. Lightly moisten your thumbs, take the mold in your hand and press the puff pastry with your thumbs from the center upwards until it overlaps the edge of the mold. Repeat this process for all the molds.
11. Fill each mold about 2/3 full with the prepared filling
12. Place the molds on a baking tray and place in the oven
13. Bake for 12-15 minutes until the surface of the Pasteis de Nata is caramelized (brown spots)
14. Remove the tray and leave the pastéis de nata to cool for 10 minutes