

Festive pastel de nata

PORTIONS	PREPARATION	COOK TIME
6	15-20 minutes	10 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
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List of ingredients



Mini pastel de nata 52916
Quantity: 6

6	Egg whites
460 g	Sugar
40 ml	Water
4 g	Salt
	Chocolate pearls (to decorate)

Preparation steps

STEP 1

Separate the egg white from the yolk

STEP 2

Boil the sugar with water at 113°C (235°F) and start to whisk the egg whites.

STEP 3

Boil the sugar syrup at 118°C (244°F).

STEP 4

When the egg whites are stiff, add the sugar syrup while continuing to stir.

STEP 5

Whisk at speed until it is warm (37 °C (99°F)).

STEP 6

Prepare the pastel de nata and gently burn the edges of the meringue. Decorate with the pearls.