

# Portuguese Custart Tart

Yield: 12 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/portuguese-egg-tart-recipe-puff-pastry>

## Ingredients:

- 9/16 pound puff pastry sweet
- 8 egg yolks
- 2 1/8 cups whipping cream 35% percent fat
- 1 cup granulated sugar
- 1 zest Lima, Portugueses use lemon zest, but my latin roots crave for lima
- canela optional
- 1 glass sugar optional

## Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 42 grams
3. Cholesterol: 170 milligrams
4. Fat: 19 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 8 grams
8. Sodium: 65 milligrams
9. Sugar: 31 grams

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