

Portuguese Egg Yolk Cream Tarts

INGREDIENTS:

10 unbaked tart shells ~3" diameter

5 egg yolks

1/3 cup sugar

Pinch salt

1 cup heavy cream

Cinnamon

1. Preheat the oven to 400°F
2. Beat the egg yolks lightly.
3. Add the sugar and salt. Continue beating until the mixture is thick.
4. Add the cream gradually and mix well.
5. Spoon the mixture in to the tart shells, filling them nearly to the top. Sprinkle with cinnamon.
6. Bake for 20 minutes.
7. Cool on wire racks. When cool enough to handle, slip them out of their pans.

Yield: 10 - 3" tarts