

Portuguese Custard Bakes



Serves 2

Prep 10mins

Cook 20-25 mins

Ingredients

1 tsp grated orange zest

1 tbsp caster sugar

1 egg

1 egg yolk

200ml milk

pinch ground cinnamon

1. Preheat the oven to 180C/Fan 160C/Gas 4
2. Put the orange zest, sugar and egg plus egg yolk into a jug and whisk it with a fork.
3. Pour the milk into a saucepan, bring it just to the boil and then gradually whisk it into the egg mixture.
4. Pour this in two ramekin dishes and sprinkle with cinnamon.
5. Put the dishes into a small roasting tin or shallow cake tin and pour enough boiling water into the tin to come halfway up the sides of the dishes.
6. Cook for 20 - 25 mins or until the custards are set. Leave to cool then chill in the fridge before serving.