Egg Tarts

1 egg yolk + 20 mL egg

60 mL milk

80 mL cream

40 mL sugar

10 mL cornstarch

2 mL vanilla

½ roll puff pastry

1 mL cinnamon

1. Make custard: whisk yolk and egg with milk and cream in a medium pot. Combine sugar and cornstarch, add to egg mixture.
2. Cook on medium heat, whisking constantly until mixture thickens, 7-10 min. Add vanilla, scrape into a small bowl, put saran wrap right on surface. Refrigerate.
3. Unroll puff pastry. Sprinkle with cinnamon. Re-roll, cut into 6 pieces. Roll each piece until it fills a muffin pan. Place in fridge.
4. Preheat oven to 450.
5. Divide custard amongst pastry. Bake 12-15 minutes, until tops are browned. Watch closely.