



Jimele Food Providore

info@jimele.com.au

www.jimele.com.au

07 3808 2037



Exclusive to Jimele Food Providore

Pastéis de Belém”, “Pastéis de Nata” or simply “Nata” in Portugal, it’s most iconic Portuguese sweet: a traditional custard pastry that consists of a crème brûlée-like custard caramelized in a crust of puff pastry, as created over 200 years ago by Catholic Sisters at Jerónimos Monastery in Lisbon.”

Ingredients: Milk, wheat flour, cornflour, eggs, lemon, cinnamon, sugar, salt, butter, vegetable oil, water, and heaps of love :)

Serving Suggestions: Remove the frozen tarts from the box, put them on an oven tray lined with baking paper, bake at 100°C for 30 minutes.

Let them cool down for 30 minutes. Tradition dictates a light dust of cinnamon on top.

Store: Freezer at -18°C

Also available in in Savoury Goats Cheese Variety

TARTPORT85 -Portuegue Tarts - 40 PCS - \$113.55

TARTGOATCH85 - Goat Cheese Tarts- 40 PCS - \$113.55

Local Brisbane Artisan