



MILK TART SPRING ROLLS

Serves 4–6

- 2 cups milk
- 2 egg yolks
- ½ cup castor sugar
- 2 Tbsp flour
- 2 Tbsp corn flour
- 1 tsp vanilla extract
- 1 tsp ground cinnamon
- 12 spring roll wrappers
- 1 egg white,
lightly beaten
- Oil, for frying

FOR COATING

- ¼ cup castor sugar
- 2 tsp ground cinnamon

METHOD

1. Heat the milk to scalding point (just before it starts to boil).
2. In a bowl, whisk together the egg yolks, castor sugar, flour and corn flour. Pour the hot milk into the egg mixture, whisking continuously. Return the mixture to the pot and cook on medium heat until thickened, stirring continuously.
3. Stir in the vanilla extract and cinnamon. Transfer the mixture to a bowl, cover with cling wrap and leave to cool completely.
4. Once the mixture has cooled, spoon it onto the spring roll wrappers and roll them into neat cigars. Brush the edges with egg white to seal.
5. Deep-fry in oil (5 cm is enough) until golden and crisp. Drain them of excess oil on paper towel, then toss in a mixture of castor sugar and cinnamon to coat. Serve immediately.