

Zola Nene's Milk Tart Spring Rolls



MAKES: 8–12

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

FOR COATING

1/4 cup castor sugar
2 tsp ground cinnamon

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 cornflour. 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.