

Kid's Kaleidoscope

Country of the Month

Portugal

Eurasia



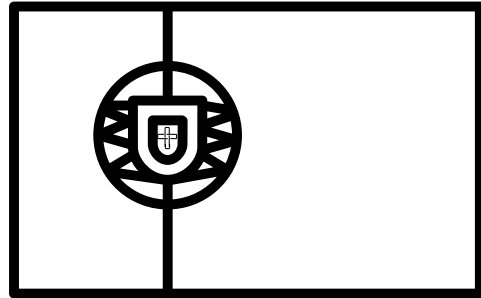
CONVERSATION CENTRAL

The church in Lisbon, Portugal was growing and running out of room to meet, so they asked God to help. God gave the Pastor a vision of a _____ to create more space to meet.

This vision of a tent became a reality because people of the church gave money. They also received help from a special fund collected for places where people worship, heal and learn? What is it called? _____

What do you think it would be like to go to church in a tent? Make a "tent" church using blankets and furniture, then invite friends and family to your church to pray for the church in Lisbon, Portugal.

COLOR THE FLAG



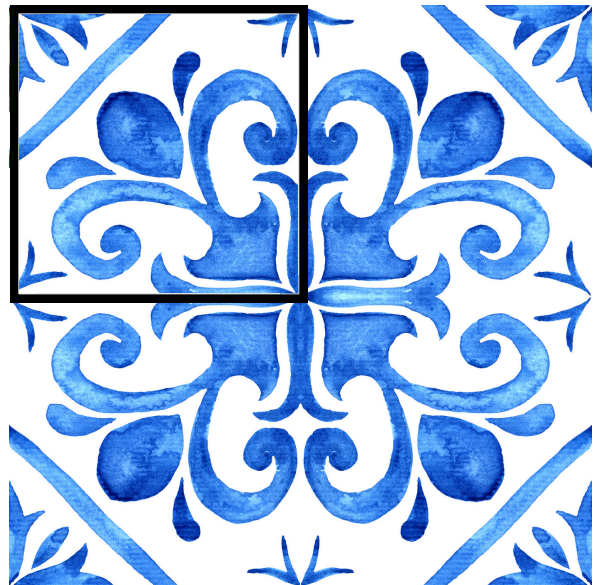
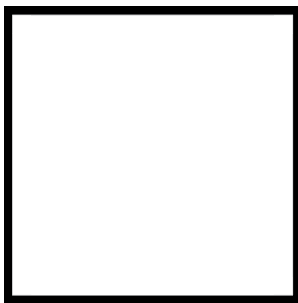
The flag of Portugal is red and green; the Portuguese coat of arms is pictured where the two colors meet. The green symbolizes hope for the future; the red symbolizes the sacrifice of the nation. The coat of arms has a white shield within a red shield.

AZULEJOS

If you visit Portugal, you'll see many walls in the city decorated with blue-and-white tiles, called azulejos. You can watch the video here: <https://www.youtube.com/watch?v=OFdnVeMnt70> to see how they are made. We learned from our story that there is a need for churches in Portugal; we need your help to decorate them so they fit in with other Portuguese buildings.

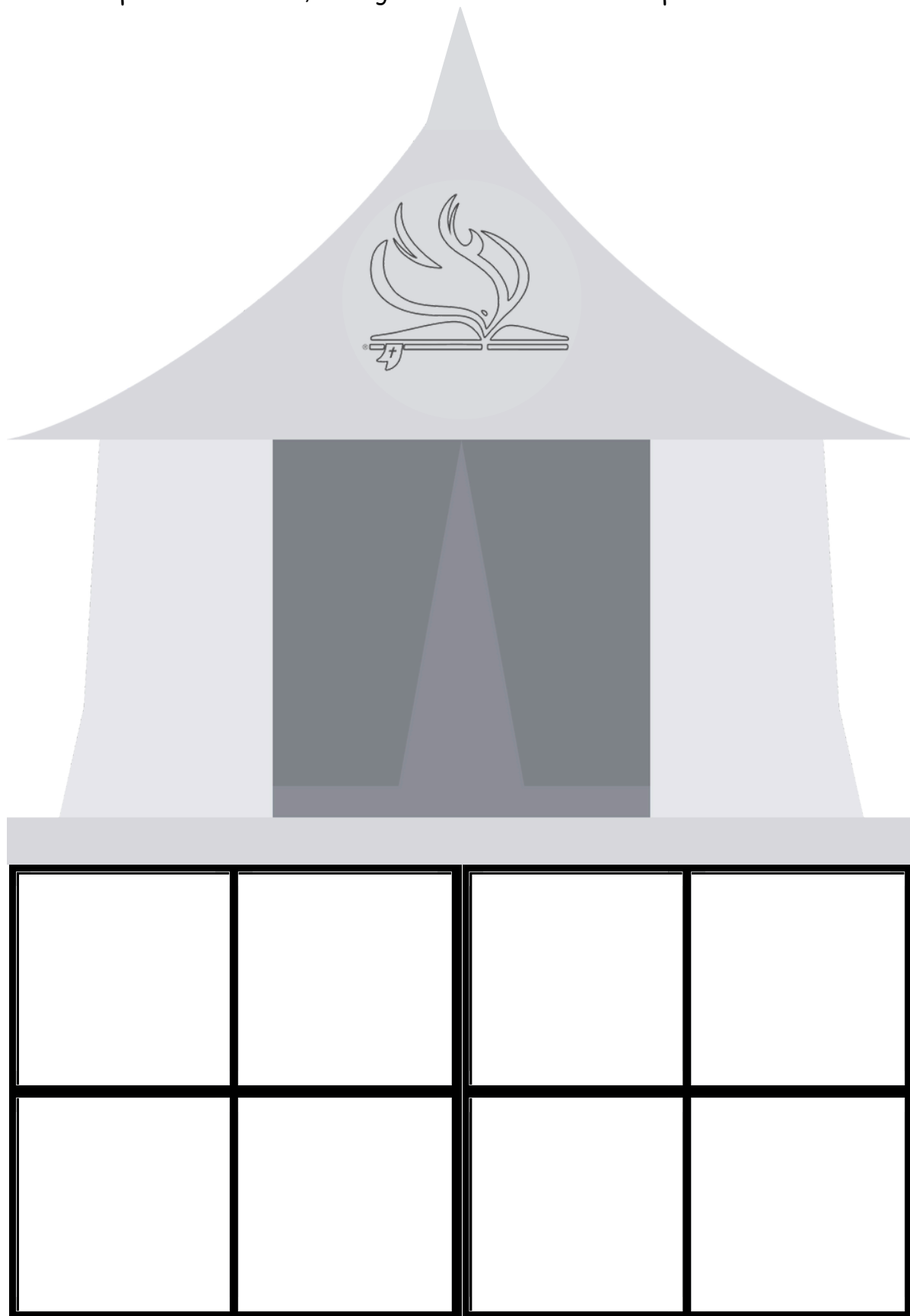
You are going to make your own azulejos.

Using the square below, pencil a design that you like. Remember this is only one part of your tile. Once you are finished, cut out the square and turn to the next Kaleidoscope page where this decoration journey will continue.



KALEIDOSCOPE PAGE

It's time to decorate a welcoming entrance to the church tent in Portugal. Take your azulejos square and tape it behind the top square to the left and below the church door. Then, take your Kaleidoscope page to a window, and trace your design in that tile. Then, un-tape your square, move to the next tile and rotate your square one time ↻ to the right, tape it down and trace the design again. Do this two more times ↻, ↻ to complete one tile. Then, do it again on the other side to complete the entrance.



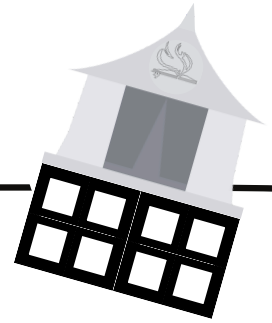
"Inside the Tent of Meeting, the Lord would speak to Moses face to face, as one speaks to a friend."

Exodus 33:11a NLT



Pasteis de Nata

Portuguese Custard Tarts



Pasteis de nata is Portuguese for cream pastries. This creamy traditional dessert was first made over 300 years ago in a monastery west of Lisbon. Make this yummy treat with family or friends and enjoy a taste of Portuguese history.

INGREDIENTS

DOUGH

- 1 cup or 120g – all-purpose flour
- 1/4 tsp or 1g – salt
- 1/3 cup or 79ml cold water
- 1 stick or 113g – unsalted butter, fully softened, divided

SUGAR SYRUP

- 3/4 cup or 149g – white sugar
- 1/4 cup or 59ml – water
- 1 TBSP or 15ml – water
- 1 cinnamon stick (optional)
- 1 lemon, zested in large strips (optional)

CUSTARD BASE

- 1/3 cup or 40g – all-purpose flour
- 1/4 tsp or 1g – salt
- 1 1/2 cups or 350ml – milk
- 6 large egg yolks
- 1 tsp or 5ml – vanilla extract (optional)



PREPARATION

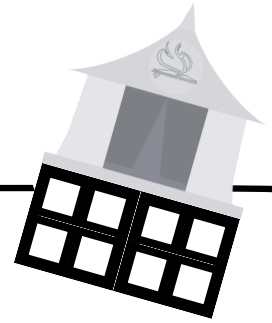
1. Combine flour, salt, and cold water in a bowl. Mix with a wooden spoon until dough just comes together and pulls away from the sides of the bowl. Dough should be sticky; adjust with more flour or water if needed.
2. Transfer dough onto a well-floured surface. Dust a little more flour over the top. Knead for 1 to 2 minutes to form a round ball of dough. Cover and let rest for 15 to 20 minutes.
3. Roll dough into a square about 1/8-inch-thick, dusting with flour as necessary; dough should still be sticky.
4. Spread 1/3 of the butter over 2/3 of the square using a silicone spatula, leaving a 1/2-inch border. Flip the unbuttered side over the middle of the square and fold the opposite end over it like a letter. Straighten the edges as needed.
5. Turn dough with a knife to unstick it from the counter; dust with flour. Flip and sprinkle more flour on top. Roll dough into a 1/8-inch-thick rectangle, carefully stretching edges as needed. Spread another 1/3 of the butter over 2/3 of the dough. Fold into thirds. Transfer onto a lined baking sheet and put it into a freezer until butter is slightly chilled, about 10 minutes.

CONTINUED ON NEXT PAGE



Pasteis de Nata

Portuguese Custard Tarts



PREPARATION - CONT'D

6. Sprinkle dough with flour and roll into a square a little over 1/8-inch-thick. Spread remaining butter over the dough, leaving a 1- to 1 1/2-inch border on the top edge. Dip your finger in water and lightly moisten the unbuttered edge. Roll dough into a log starting from the bottom edge. Dust with more flour. Seal with plastic wrap and refrigerate at least 2 hours, preferably overnight.
7. Combine sugar, 1/4 cup or 59ml plus 1 tablespoon or 15ml of water, cinnamon, and lemon zest in a pot. With the help of an adult boil over medium heat, without stirring, until syrup reaches 210 to 215 degrees F (100 degrees C). Remove from heat.
8. With an adult's help, preheat the oven to 550 degrees F (288 degrees C). Grease a 12-cup muffin tin.
9. Whisk flour, salt, and cold milk together thoroughly in a cold pot. Ask an adult to help cook over medium heat, whisking constantly, until milk thickens, about 5 minutes. Remove from heat and let cool for at least 10 minutes.
10. Whisk egg yolks into the cooled milk. Add sugar syrup and vanilla extract. Mix until combined. Strain custard into a glass measuring cup.
11. Unwrap the dough and trim any uneven bits from the ends. Score log into 12 even pieces using a knife; cut through.
12. Place a piece of dough in each muffin cup. Dip your thumb lightly in some cold water. Press your thumb into the center of the swirl; push dough against the bottom and up the sides of the cup until it reaches at least 1/8 inch past the top.
13. Fill each cup 3/4 of the way with custard.
14. Bake in the preheated oven until the pastry is browned and bubbly, and the tops start to blister and caramelize, about 12 minutes.
15. Cool tarts briefly and serve warm. Enjoy!

Recipe source: <https://www.allrecipes.com/recipe/269064/portuguese-custard-tarts-pasteis-de-nata/>

