

## ALETRIA (SWEET ANGEL HAIR PASTA)

A typical Portuguese sweet, with excellent presentation, very nice and easy to prepare, confectioned with angel hair pasta, milk and eggs, with a slight cinnamon aroma.

Category: [Recipes](#), [Sweets](#), [Typical Portuguese dishes](#)

Cuisine: [Portuguese](#)

Difficulty: [Easy](#)

**Ingredients:** [cinnamon](#), [cinnamon stick](#), [eggs](#), [lemon](#), [liquid caramel](#), [milk](#), [pasta](#), [sugar](#)

**Servings:** 6

**Prep Time:** 10 m

**Cook Time:** 15 m

**Total Time:** 30 m

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### INGREDIENTS

- 250 gr angel hair pasta
- 1 lt milk
- 200 gr sugar
- lemon peel
- cinnamon powder (to taste)
- 1 cinnamon stick
- a bit of salt

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### ELABORATION

- ✓ In a saucepan, place the milk, lemon peel, cinnamon stick, sugar and a bit of salt.
- ✓ Stir with a wooden spoon, bring the pan over medium-high heat and bring it to a simmer.
- ✓ When it starts boiling, add the angel hair pasta, stir and cook about 10 minutes (stir once in a while for the pasta not to stick to the pan).
- ✓ Then remove the cinnamon stick and the lemon peels
- ✓ When the pasta is cooked and the milk slightly creamy, remove from heat and allow to cool about five minutes.
- ✓ Place the angel hair pasta on a plate and garnish with cinnamon powder.
- ✓ Let it cool and serve.



