



Apple pastries

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid
Portioner 8

Preparation

2 rolls of puff pastry

4 apples

50 g sugar

(For)varm ovnrummet til 200°C i Varmluft med damp

Cut each sheet of puff pastry into eight equal-sized rectangles. Brush eight of the rectangles with a little water and place another rectangle on top of each one. Place the rectangles on two lined baking trays.

Peel, quarter and core the apples, then cut the quarters into thin slices. Arrange the slices of apple on top of the puff pastry in an overlapping fashion, leaving a 1 cm border from the edge.

Put the baking trays into the preheated cooking space. Bake.

Sæt pladen ind

Tilbehør

2 baking trays

Yderligere oplysninger

Oprettet den

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