



Apple pastries

Receta de V-ZUG AG



Preparación
Tiempo de
cocción
Porciones

8

Preparation

2 rolls of puff pastry

4 apples

50 g sugar

Aire caliente con inyección de vapor (200 °C)

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.

Introducir bandeja

Accesorios

2 baking trays

Información complementaria

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