Apple pastries

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	8

Preparation

2 rolls of puff pastry

4 apples

50 g sugar

(Pre-)heat cooking space to 200 °C with Hot air + steaming

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.

Put the tray in

Accessories

2 baking trays

Additional information

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