

Puff pastry with caramelized apple - Virtual Workshop Version

Recipe for 2

Description

A comforting dessert filled with splendid textures.

You will need : 1 baking sheet, 1 mixing bowl, 1 small bowl, 1 fork, 1 cutting board, and 1 knife.

Note

Get your puff pastry out of the freezer only minutes before starting.

Ingredients

Puff pastry and apples

- 1 Leaf(ves) Puff pastry
- 2 Unit(s) Cortland apple
- 3 Tbsp Maple syrup
- 3 Tbsp Brown sugar
- 1 Unit(s) Egg

Preparation

- Preparation time **30 mins**
- Preheat your at **400 F°**

Puff pastry and apples

Cut the apples in thin slices and mix them in a bowl with the maple syrup.

Get your puff pastry out of the freezer (10 inches X 15 inches), sprinkle some brown sugar, place your apples vertically in the center of the pastry, from top to bottom. Then, make some incisions about 1 inch thick on both of the sides of the puff pastry, creating strips on each side. Then, fold these strips over the apples, crossing them each time and covering the apples. Finally sprinkle some brown sugar, mix your egg and with a brush, lightly cover the puff pastry with the egg mix.

Bon appétit!