

TASTES OF LIFE

Apple pyramids

- 300 g frozen (defrosted)
or fresh puff pastry
- 1 – 2 cooking apples
- 30 g marzipan
- 30 g hazelnuts, coarsely chopped
- 30 g raisins soaked in rum
- 2 tbsp sugar and cinnamon
- 1 egg white

For glaze:

- 1 egg white
- 1 egg yolk



Roll the pastry into an oblong 40 x 20 cm and cut into 8 squares 10 x 10 cm.

Peel the apples, cut into quarter, core and dice. Dice the marzipan.

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Mix apples, marzipan, nuts and raisins together, and pile $\frac{1}{8}$ of the mixture onto the middle of each pastry square. Scatter the cinnamon sugar over the top.

Setting:	Fan plus	Conventional
Temperature:	180 - 200° C	190 - 210° C
Shelf level:	1	2
Time:	20 – 25 minutes	12 – 18 minutes + pre-heating

Tips:

Tart cooking apples such as Bramleys give a sharper flavour than sweeter dessert varieties.