

## Raciones para 5

**250 gr** Raspberries

**60 gr** White sugar

**1 Sheet** Puff Pastry

Icing sugar

White fondant

- 1 Add the raspberries and sugar to a saucepan and cook until the raspberries have broken down and the jam has thickened. Set aside to cool.
- 2 Cut the puff pastry into squares. Place a spoonful of the cooled jam in the centre of each square and fold three corners of the square towards the centre to form an envelope shape.
- 3 Brush the puff pastry with egg yolk and bake at 180 °C for 15–20 minutes. Once out of the oven, let it cool before dusting with icing sugar.
- 4 Roll out the fondant and cut out small circles. Imprint a design onto the circles using a stamp. Place one fondant stamp in the centre of each pastry envelope.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/cartas-dulces-reyes-magos/>

