Sweet letters for the Three Wise Men

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

https://cookinglovers.teka.com/en/receta/cartas-dulces-reyes-magos/