

Apple and cinnamon pastries

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Consejo del chef

Serve warm with a scoop of ice cream.

Raciones para 4

2 Golden apples

80 gr White sugar

2 Tablespoon Ground
cinnamon

50 ml Milk

1 Sheet Puff Pastry

Vanilla and caramel ice cream

- 1 Remove the cores from the apples using an apple corer. Slice them into 1cm-thick rings.
- 2 Mix the sugar and cinnamon. Coat both sides of the apple slices with this mixture.
- 3 Cut the puff pastry into 1.5cm-wide strips and wrap them carefully around the apple slices.
- 4 Brush the surface of the apples with milk and sprinkle with the sugar and cinnamon mixture. Bake at 180 °C for 20 minutes.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/hojaldre-manzana/>

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