

Becky Bakes...

JALOUSIE



1pkt ready rolled Puff Pastry

2 small (or 1 large) Cooking Apples, peeled, cored and cut into chunks

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1 tablespoon Water

1½ tablespoons Caster Sugar

Flavourings - your choice of: 1 Nectarine, a few Raspberries or Strawberries, a handful of dried fruit, 1 tablespoon Mincemeat, ½ teaspoon Cinnamon

Cook in the oven on a lined baking tray

1. Oven on to Gas mk. 6, 200°C (180°C Fan)

2. Put the apples into a saucepan with the water and bring to the boil, then simmer on the hob with the saucepan lid on for 3-5 mins until soft.

3. Remove from the heat then add the sugar and your chosen flavouring(s)

4. Unroll the pastry from left to right, then cut it in half from the top

5. Lay one piece of pastry on the baking sheet as the base of your Jalousie

6. Fold the other piece of pastry in half lengthways. Then starting 1 cm in from the top, use a sharp knife to make a series of cuts 1cm apart at 90° across the fold, stopping each cut 1cm short of the width of the pastry

7. Spoon the fruit onto pastry base, leaving a 1½ cm border all around

8. Wet the borders of the base, then carefully lift and unfold the other piece of pastry as you line it up with the base and lay it over the fruit. The lines you cut with the knife will have opened up to form "windows" in the top pastry layer – gently arrange them to lay neatly

9. Press the edges of the pastry together and crimp to seal well

10. Bake for 15-20 minutes, or until well risen and browned

11. Transfer to a large flat serving dish or board, dust with icing sugar and serve hot or cold with custard or cream!

For a Demonstration of this recipe find me on YouTube:

https://www.youtube.com/watch?v=oIa5i_wiQOc&feature=share&fbclid=IwAR0bJRMtHsfMVQQDKXWzbiG4oomXul4ppd2dTZzwMYAi2Hn6ULLEUm6B3WZo