

Apricot pastry

Ingredients:

- 10 apricot halves
- 10 puff paste leaves
- 50 g soft butter
- 50 g almonds (crushed)
- ½ teaspoon vanilla extract
- 3 spoons castor sugar
- 100 g apricot jam



Preparation:

- Preheat the oven (200°C).
- Make 8 rounds of 12 cm diameter of the puff paste and put them on a baking plate.
- Mix the butter, crushed almonds and vanilla extract and put the mix on the pastry rounds.
- Cut the apricot halves into small slices and put on top of the butter mix. Sprinkle with sugar.
- Bake the apricot pastries in the oven for 15 minutes.
- Thereafter, put the warm apricot jam on top of the apricot pastries.
- Serve warm.