

APPLE-ROSES

For 6 roses you need:

- 1 sheet of puff pastry
- 2 apples (medium size, red, sweet)
- lemon juice
- 3 tablespoons apricot preserve or any seedless preserve you like
- cinnamon
- powdered sugar

Cut the apples in half, remove the core and slice them into paper-thin pieces. Put the slices in a bowl, cover them with water and add lemon juice, so they won't get brown. Place the bowl in the microwave and heat it for about 2-3 minutes. That will make the apple slices softer and you can roll them without brackage.

Put the preserve in a small bowl and add 1-2 tablespoons hot water to it. That makes it easier to spread it on the puff pastry.

Unwrap the puff pastry on a clean counter. Cut the dough into 6 equal strips and spread a thin layer of the preserve on each strip. Preheat the oven to 375° F (190 ° C). Drain the apples. Arrange the apple slices on the upper half of the dough, overlapping one another. Make sure the top (skin side) of the slices sticks a little out of the strip. Sprinkle with cinnamon. Fold up the bottom part of the dough and roll up from one end, keeping the apple slices in place. Place in a buttered muffin mold. Do the same for all six roses.

Bake at 375°F for about 40-45 minutes. After 30 minutes cover it with aluminium foil to avoid burning the apple slices.

Best eaten right after baking and sprinkled with powder sugar. For maximum eyecatching effect serve the apple roses on the oval platter of the JOYN collection.

