

**The Pampered Chef®
Summer Berry Pastries
Recipe**

Pastries

40 g caster sugar
1/2 teaspoon ground cinnamon
1 packet (375 g) chilled fresh ready-rolled puff pastry (1 sheet)
20 g butter, melted
1 egg, beaten
40 g flaked almonds, coarsely chopped
400 g strawberries, hulled

Blueberry Sauce

40 g caster sugar
200 ml plus 2 tablespoons water, divided
2 tablespoons cornflour
1 lemon
175 g fresh blueberries
Additional sliced lemons, for decoration (optional)
Vanilla ice cream, to serve (optional)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. For pastries, combine sugar and cinnamon in **Prep Bowl** set aside. Unroll pastry sheet onto lightly floured surface; cut in half lengthways using **Pizza Cutter**. Using lightly floured **Baker's Roller®**, roll each piece of pastry to increase width to 15 cm. Brush each piece of pastry with melted butter using **Chef's Silicone Basting Brush**; sprinkle with sugar mixture, dividing evenly. Tightly roll up one piece of pastry into a long log, starting at a short end. Place rolled log crossways onto second piece of pastry. Tightly roll up pastry around log to form a thicker cylinder; brush short edge with beaten egg to seal seam.
- 2 Cut cylinder crossways into 12 equal discs using **Utility Knife**. Coarsely chop almonds on **Cutting Board** using **Food Chopper**. Brush tops of discs with beaten egg; dip top of each disc into almonds and place almond-side up on **Rectangle Stone**. Bake 15-17 minutes or until cooked and golden brown. Remove to **Stackable Cooling Rack** using **Mini-Serving Spatula**; cool slightly.
- 3 For blueberry sauce, combine sugar and 200 ml of the water in **1.4-Litre Saucepan**; stir until dissolved. Mix cornflour with remaining 2 tablespoons water in **Prep Bowl**; add to pan and stir. Zest lemon using **Microplane® Adjustable Grater** to measure 1 teaspoon zest. Juice lemon with **Juicer** to measure 2 teaspoons juice. Add zest, juice and blueberries to pan. Bring to the boil over medium heat, stirring continuously. Reduce heat and simmer 4 minutes or until sauce develops a deep purple colour and thickens slightly, stirring occasionally.
- 4 To assemble pastries, cut strawberries into quarters and divide evenly among warm or cold pastries. Spoon about 2 tablespoons warm blueberry sauce over each pastry and decorate with lemon slices, if desired. Serve immediately with vanilla ice cream, if

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desired.

Yield: Serves 12

Per serving: Energy 949kJ/227kcal; Protein 3.1g; Carbohydrate 24.3g; Fat 13.7g; Saturated Fat 4.3g; Fibre 1.4g; Salt 0.3g

Cook's Tip: Use **Adjustable Measuring Spoons** to accurately measure the ground cinnamon and cornflour.

To make slicing the pastry log easier, wrap it in cling film or foil and chill in the refrigerator for 15 minutes before slicing.

For a no-bake version of this recipe, substitute one Madeira slab/loaf cake (about 275 g total weight), cut into 10-12 slices, for the pastry. Increase cornflour to 2½ tablespoons and prepare sauce as recipe directs in **Small Batter Bowl**. Microwave on HIGH 4-5 minutes, stirring after every 30-second interval, or until sauce thickens and develops a deep purple colour. Proceed as recipe directs to assemble desserts; sprinkle desserts with toasted almonds, if desired. Serves 10-12.