



Apple and Blackberry Jalousie



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 40 MINUTES



SERVES: 4-6

Ingredients

Jalousie

- 2 sheets puff pastry
- 1 cup well drained pie apple
- 125g punnet blackberries
- 1/4 cup brown sugar
- 2 tbsps almond meal
- 1/2 tspn cinnamon
- 1 egg
- 2 tbsps flaked almonds
- Castor sugar, for sprinkling

White Chocolate Custard, for serving

- 1 cup milk
- 300mls thickened cream
- 1/3 cup caster sugar
- 2 tbsp custard powder
- 1 tbsp vanilla
- 150g white chocolate, chopped

Method

Preheat the oven on CircoTherm® Intense to 200°C.

Cut one sheet of pastry in half. Place one on top of the other onto a greased oven tray.

Combine the apple, berries, sugar, almond meal and cinnamon, mix well. Spoon down the centre of the pastry stack leave 2.5cm around the edge clear of filling. Brush this edge with beaten egg.

Cut the second sheet of pastry so that it measures a 15cm wide strip, then fold the strip in half along the length. Leave a 2.5cm border on each end then make 4cm cuts 1 cm apart along the folded side of the pastry. Open the pastry out and lay over the apple. Press the edges together then make fine cuts with a sharp knife along the length of the jalousie.

Brush with egg, then scatter over the almonds and sugar.

Bake on shelf 1 for 20 minutes then reduce the temperature to 160°C and cook a further 10 minutes or until the Jalousie is golden and crisp.

While the jalousie is cooking, make the custard. In a small saucepan combine the milk, cream, sugar, custard powder and vanilla. Whisk over a medium heat, induction setting 6-7 until the sauce comes just to the boil and thickens, reduce the heat to 4, add the chocolate and continue

whisking until the chocolate has melted through the sauce and is smooth.
Use as required. This recipe makes approximately 2 1/2 cups.

Once the jalousie is done, serve immediately with White Chocolate Custard.

Notes
