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Puff pastry with melon



Ingredients for 4 serves

- 1 disc puff pastry (230 gr)
- 1 ripen melon
- 70 gr sugar
- 1 vanille berry
- 50 gr biscuits
- 50 gr apricot jelly
- 20 gr butter
- 1 mint twig

Method of preparation

Peel the melon, remove seeds and filaments and then cut into slices. Melt butter into a pan and then put the melon slices in it without superimposing them, add sugar and vanilla and cook for 10 minutes. Put puff pastry into a tart pan, letting the oven paper exceed from the edges. Spread crumbled biscuits over the bottom of the pan and over the cooled melon slices. Bake into preset oven at 180°C for 30 minutes. Mix apricot jelly with the cooked melon juice and then with this syrup brush the puff pastry. Decorate with mint and serve.

Source: www.pourfemme.it