

STRAWBERRY & CHERRY PASTRIES (GF)

INGREDIENTS

For the Jam:

- Handful of strawberries, roughly chopped
- Handful of cherries, all pitted and sliced in half
- 3 Tbsp of cornflower
- 1 Tbsp of water
- 80g Caster sugar

For the Pastry:

- 1 Tube of Jus-Rol GF Puff pastry
- 1 Egg
- Caster sugar for dusting
- Icing sugar for dusting

EQUIPMENT

- Baking tray, lined with baking parchment
- Large saucepan

METHOD

1. Pre-heat your oven to 180 degrees (fan). Remove the Jus-Rol pastry from the fridge and allow to reach room temperature.
2. Place all of your 'jam' ingredients in a large saucepan, on a medium heat, and stir until combined. Bring the mix to the boil & simmer until the fruit begins to break down and mixture thickens, stirring continuously (approx. 12-15 minutes). It will be very hot. Remove from the heat and set to one side until it cools and thickens, stir periodically.
3. Lay your pastry flat & cut 4 squares, approx 10cm x 10cm. Whisk your egg in a cup to create an egg wash & set to one side. Take a square of pastry and rotate it to look like a diamond. Place the filling vertically down the centre, and fold the left and right opposing corners together to seal (use some egg wash to stick them together if needed).
4. Place your pastries on a baking sheet lined tray, then brush the pastries with your egg wash. Sprinkle caster sugar over the pastry and place in the oven for 15 to 20 mins, or until golden brown. Remove pastries from the oven and allow to cool slightly before eating, as the filling will be very hot. Dust with icing sugar and enjoy!