



Allotment Gardening In North Essex -- At Home In The Kitchen

Jalousie

Ingredients: 4 portions

400g 1lb of ready made puff pastry
200g 8oz filling (I used dutch apple)
1 egg for egg wash
Icing sugar for glazing

Other fillings:

mincemeat, jam, frangipane or whatever you fancied

Method:

1. Roll out one-third of the pastry 3mm (1/8 in) thick into a strip approx 20 x 8 cm (10 x 4in) and place on a greased, dampened baking sheet.
2. Pierce with a fork
3. Moisten the edges with egg wash
4. Spread on the filling, leaving 2cm (1 in) free all the way round.
5. Roll out the remaining two-thirds of the pastry to the same size
6. Fold in half lengthwise and, with a sharp knife, cut slits across the fold about 1/2 cm (1/4 in) apart and coming to within 2 cm (1 in) of the edge
7. Carefully open out this strip and neatly place on top of the first strip
8. Neaten and decorate the edge
9. Allow to rest for 15 - 20 min in the refrigerator
10. Brush with egg wash
11. Bake in a hot oven 230c Gas Mark 8 approx. 25 - 30 min
12. Sprinkle with icing sugar and return to a very hot oven to glaze