

Apple Galettes

Ingredients: Puff pastry 5 apples ½ cup Quince and apple jelly	Equipment: Vegetable peeler Large knife Green chopping board Large round scone cutter 4 Baking trays Baking paper Small sauce pan Pastry brush
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Method:

1. Pre heat oven to 190c and line baking trays with baking paper.
2. Roll out pre made puff pastry sheets and cut 30 x 8cm rounds and place on baking trays.
3. Core apples and slice thinly.
4. Arrange apples in a spiral on pastry.
5. Bake in oven for 20 minutes or until apples are well browned.
6. Heat Apple and quince jelly over medium heat in a small saucepan and glaze each galette whilst hot, using a pastry brush.