

Christmas wreath, teatime treat.....

A delicious, visual Christmas inspired dessert or teatime treat...



Ingredients

1 x roll good quality puff pastry
1/3 cup apricot jam
+/-300 g Glaze luxury fruit mix or Luxury fruit cake mix
handful flaked almonds
zest of 1 lemon, grated
zest of 1 orange, grated

For the icing

1/2 cup of sifted icing sugar
2 tbsps lemon juice
1 x egg mixed in a cup for brushing over the ring before baking

To serve..... Luke warm custard

METHOD:

Defrost the puff pastry overnight in your fridge or for +/- 2 hours at room temperature.

In advance if you want to:

Open the pastry on a flat surface on a clean tea towel, do not roll out flatter. Spread the jam evenly over the full area of the puff pastry sheet. Scatter the Glaze fruit mix evenly over the pastry sheet, leaving +/- 2 cm's on all 4 sides.

Grate the lemon and orange zest over the glaze fruit mix and add the almonds. At this stage anything else can be added like, orange peel, slices of preserved figs but that is optional.

Roll up "swiss roll style" from the longer side, using the tea towel to assist with the rolling.
Cover with cling wrap and refrigerate until needed.

Before serving:

Remove the clingwrap. Grease your baking tray, position a 6-8cm tin in the middle of your baking tray to assist in packing the circle. Cut 3cm thick slices of the pastry roll and arrange them around the tin, once done, remove the tin and brush the pastry ring with a little bit of beaten egg. Bake at 180 degrees until golden brown, not too dark.

Remove ring from oven. Let it cool for 15 minutes, "slide" it off onto a flat serving platter and drizzle with icing sugar/ lemon juice mixture from a 30 cm height...if the icing sugar mixture is too thick add more lemon juice.

Serve Just Luke warm with custard.....

I prefer eating this lovely fruity sour icing ring before it gets too cold... Even the custard can be slightly warm.



RECIPES



from the kitchen of the princess and
the wannabee weather girl...

hanliegreen.com