

Apricot Pastries



Serves 6

Prep 15 mins

Cooking 20 mins

Easy

Ingredients

350g pack Jus-Roll croissant dough

8 tbsp readymade fresh custard

1 large egg yolk

6 apricots, halved and stoned (or 12 halves from a tin, drained)

6 tsp Demerara sugar

1/2 tsp ground cinnamon

1. Heat the oven to 200C/ Fan 180C/ Gas 6. Unroll the croissant dough and separate out into 6 triangles. Mix the custard with the egg yolk, then divide spoonfuls into the middle of each pastry triangle. Top with two apricot halves, then fold up and pinch together the triangle's three points over the fruit to enclose loosely. Repeat with the other 5 pastries and carefully transfer to 2 baking-paper-lined baking sheets, keeping the pastries well spaced apart.
2. Mix together the sugar, cinnamon and hazelnuts, then sprinkle over the pastries. Bake for 15 - 20 mins or until golden and crisp - eat while warm