

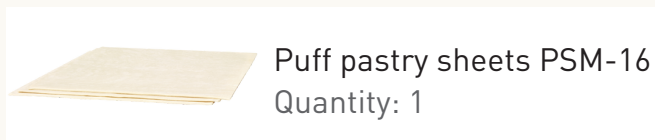
Maple syrup palm leaf

PORTIONS	PREPARATION	COOK TIME		
30	15 minutes	25 minutes		
SUGGESTED MOMENTS OF CONSUMPTION :				
BREAKFAST	LUNCH	BRUNCH	SNACKS	APPETIZER



RECIPE CREATED BY
Jean-Jacques Granet, Corporate Chef

List of ingredients



Puff pastry sheets PSM-16
Quantity: 1

150 g

Maple syrup

Maple syrup flakes, to decorate

Preparation steps

STEP 1

Thaw the puff pastry sheet for 10 min at room temp.
Roll dot the dough sheet to avoid it raising too much.

STEP 2

When the dough is still frozen, spray down the
maple syrup evenly everywhere.

STEP 3

Fold the dough from top to center, then again from
bottom to center. Place the dough on a tray and freezer
for 15 min to be able to cut it perfectly or let it rest in
the cooler for a few hours.

STEP 4

Cut the pieces (about 1" thick) and lay them down
on a sheet pan, keeping enough space between
them.

STEP 5

Preheat the oven to 400°F, then place the tray inside
and reduce the temperature to 380°F. Bake for 15
min, then flip to get a nice, caramelized color on both
sides.

STEP 6

Decorate with maple syrup flakes.

