

Stone fruit and almond puff pastry

PORTIONS	PREPARATION	COOK TIME
30 (96 if cut in half)	10 minutes	15 minutes
SUGGESTED MOMENTS OF CONSUMPTION :		
BREAKFAST	LUNCH	BRUNCH
SNACKS	APPETIZER	



RECIPE CREATED BY
Katherine Duris, Chef

List of ingredients



Lecoq puff pastry dough sheet
Quantity: 4

Almond cream:

450 g	Unsalted butter, softened
465 g	White sugar
6	Eggs
3	Egg yolks
30 g	Flour
450 g	Ground almonds
3 tsp	Vanilla extract

Roasted stone fruits:

16	Fresh apricots/plums
100 g	White sugar
100 g	Brown sugar
180 g	Honey
4 tsp	Vanilla
120 g	Unsalted butter

Additional ingredients:

2-3	Eggs
	Coarse white sugar / turbinado sugar

CHEF'S TIPS

The almond cream can be made 2-3 days in advance, and the stone fruit can be roasted 1-2 days in advance.

The puff pastry can be taken out of the freezer and cut 1 day in advance. Wrap well and keep in the fridge until ready to use.



Preparation steps

STEP 1

Thaw the dough in the fridge until ready to use.

STEP 2

To make the almond cream, put the butter in a bowl, add the sugar and mix until completely incorporated. In another bowl, whisk together the eggs, egg yolks and vanilla extract until combined, then add to the butter and sugar in 2-3 parts, mixing until combined. Stir the flour into the ground almonds, then add into the butter mixture and fold until combined. Place in the fridge to chill until ready to use.

STEP 3

Cut each apricot and/or plum into 10 wedges. Place them in a bowl and add the white sugar, brown sugar, honey, and vanilla. Pour out onto a parchment lined baking sheet. Spread out into a single layer and dot with the unsalted butter. Bake at 320°F for ±20 mins. or until the fruit is tender, then remove from oven and thaw at room temperature.

STEP 4

Take the puff pastry out of the fridge and cut. Each sheet will yield 12 squares that are 4"x4". Cut a slit from each corner of the squares that go approx. half-way to the center of the square.

STEP 5

Place a small amount of the almond cream (±10-15 g) in the center of the puff pastry and flatten slightly. Top with 2-3 wedges of the roasted stone fruit. Fold over one end of the puff pastry and lightly egg wash. Repeat with the opposite side, turn, and repeat. With the last fold, lightly stretch out the tips and give them a little brush with the egg wash. When folding over, lightly turn the tips under to the under side of the pastry.

STEP 6

Finish off the pastry by giving the exterior a light egg wash and patting on either coarse white sugar or coarse turbinado sugar. Bake for ±20-25 mins. at 375°F, turning the tray halfway through baking. Place a sheet of parchment paper over top the pastries towards the end of baking to ensure that the puff pastry bakes completely without the fruit getting too dark.