



# JOYA® APPLE AND LEMON DANISHES

Makes 10 pastires



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## INGREDIENTS:

- **Filling**
- 2 JOYA® apples in the skin, cubed
- 50 g raw almonds, coarsely chopped
- 60 ml (¼ cup) dried cranberries, sliced
- 1,2 ml (½ tsp) ground mixed spice
- 5 ml (1 tsp) ground cinnamon
- finely grated rind of ½ a lemon
- 30 ml (2 tbsp) lemon juice
- 80 ml (⅓ cup) strong Rooibos tea, at room temperature
- 15 ml (1 tbsp) cornflour
- **Pastry**
- 1 x 400 g roll frozen puff pastry, thawed
- 1-2 JOYA® apples in the skin, quartered and thinly sliced
- 1 egg, beaten, for brushing
- **Icing**
- 100 ml icing sugar, sieved
- 10 ml (2 tsp) lemon juice

## METHOD:

1. Filling: Place all the filling ingredients, except the tea and cornflour, in a small pot.
2. Mix the tea into the cornflour until there are no lumps and stir into the filling ingredients. Bring to the boil, reduce the heat and simmer gently with the lid for 15-20 minutes or until the apples have softened. Allow to cool slightly.
3. Preheat oven to 180 °C. Line a large baking tray with baking paper.
4. Pastry: Unroll pastry onto a lightly floured work surface. Cut in half lengthwise. Cut each strip into 5 even-sized rectangles.
5. Divide filling between the 10 pastry pieces, placing the filling in the middle of each piece. Layer about 6 apple slices on top of the filling and gently press down.
6. Brush the two opposite corners of each rectangle with egg, fold over the apple and pinch together to seal.
7. Place pastries on the baking tray and brush with the remaining egg. Bake for 20-25 minutes or until golden brown and cooked. Allow to cool on a cooling rack.
8. Icing: Mix icing sugar and lemon juice together until smooth. Drizzle over cooled pastries and allow to set.
9. Serve as a sweet treat with your favourite warm beverage.