

Recipe 1278

Ingredients

Puff-paste No. 1206, any kind of fruit, sugar to taste.

Method

Make some puff-paste by recipe No. 1206; roll it out to the thickness of about 1/4 inch, and cut it out in pieces of a circular form; pile the fruit on half of the paste, sprinkle over some sugar, wet the edges and turn the paste over. Press the edges together, ornament them, and brush the turnovers over with the white of an egg; sprinkle over sifted sugar, and bake on tins, in a brisk oven, for about 20 minutes. Instead of putting the fruit in raw, it may be boiled down with a little sugar first, and then inclosed in the crust; or jam, of any kind, may be substituted for fresh fruit.

Source: Mrs Beeton's Book of Household Management (1861)

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