

# strawberry amaretto pastries



**1 packet (375 g) chilled, fresh ready-rolled puff pastry (1 sheet) (remove from fridge at least 20 minutes before use or according to packet directions)**

**60 g flaked almonds, divided**

**3 tablespoons granulated sugar**

**1 orange**

**1 carton (284 ml) double cream**

**85 g sifted icing sugar, divided**

**½ teaspoon almond extract**

**115 g mascarpone cheese, softened**

**12 large strawberries, sliced**

Preheat oven to 200°C/fan 180°C/Gas 6.

Unroll pastry sheet onto **Rectangle Stone**.

Trim pastry edges to make a rectangle measuring 30 cm x 23 cm; discard trimmings. Finely chop

40 g of the almonds using **Food Chopper**.

Combine chopped almonds and 2 tablespoons of the granulated sugar; sprinkle evenly over surface of dough. Lightly press almond mixture into dough using **Baker's Roller®**.

Using **Pizza Cutter**, cut dough lengthways into three even strips; cut crossways into four even strips, making a total of 12 squares. Separate squares and position evenly over surface of baking stone. Bake 15–20 minutes or until cooked, puffed and golden brown. Remove from baking stone to **Stackable Cooling Rack**; cool completely.

Meanwhile, place remaining almonds in **Small Bar Pan**. Microwave on HIGH 4–6 minutes or until lightly toasted, stirring after every 30-second interval; coarsely chop and set aside. Zest entire orange using **Zester/Scorer**. Combine zest and remaining granulated sugar in **250-ml Prep Bowl**; set aside.

Pour cream into **Stainless 4-Litre Mixing Bowl**; add 45 g of the icing sugar and the almond extract. Whip using **Stainless Double Balloon Whisk** until cream forms soft peaks. Combine remaining icing sugar and mascarpone cheese in **Stainless 2-Litre Mixing Bowl**. Add mascarpone mixture to whipped cream; whisk until combined and cream mixture is smooth and thick (don't over-whip). Slice strawberries using **Egg Slicer Plus™**.

Split each pastry square in half; arrange half of the strawberries in bottom of each shell. Top each with about 2 heaped tablespoons of the cream filling and sprinkle with chopped almonds. Top with remaining strawberry slices and sprinkle with sugared orange zest. Place tops of pastries over filling. Serve immediately.

Makes 12 pastries

## chef's corner

When whipping the cream, place some ice cubes in the bottom of the **Stainless 6-Litre Mixing Bowl**; place the **Stainless 4-Litre Mixing Bowl** into the larger bowl. This will help to keep the cream as cool as possible during whipping. The exclusive shape of the **Stainless Double Balloon Whisk** maximizes aeration and makes it the ideal tool for whipped cream in less time.

When pressing almond mixture into pastry, be careful not to crush pastry. Gently roll and press nuts and sugar into surface of pastry.

Use the **Utility Knife** (using a sawing motion) to carefully split the cooled pastry shells in half.

Other small whole fresh berries such as raspberries or blueberries may be substituted for the strawberries. Try using lemon or lime zest in place of orange zest.