

Strawberry pie



Ingredients:

200g puff pastry

200g strawberries

25g icing sugar

1 egg

2 tablespoons currant jam or red currant jam

Serves 4, preparation time 20 minutes, cooking time: 25 minutes

Preheat the oven to 200 ° C.

Spread the puff pastry into a buttered baking dish. The sides coated.

Brush with beaten egg and bake for 15 minutes.

Remove the baking dish from the oven and sprinkle the dough with powdered sugar.

Bake again the dough for 10 minutes.

Remove from the oven and allow to cool.

Cut the strawberries in half and place in the baking pan.

Cover the strawberries with red currant jelly.

Serve chilled.



HOLLAND STRAWBERRY HOUSE