

Blueberry Pastry

Course: **Pastries**

Servings
6 servings

Prep time
20 minutes

Cooking time
10 minutes

Total time
30 minutes

Ingredients

1 roll of puff pastry

200 g (3/4 cup) Pudding or Custard

50 g (1/3 cup) Fresh blueberries

1 egg yolk

Mint or Basil leaves to garnish

Directions

- 1 Preheat Oven:** Start by preheating your oven to 200°C (392°F). This ensures the oven is hot enough to give your puff pastry that perfect golden-brown finish.
- 2 Prepare Puff Pastry:** Roll out the puff pastry on a clean surface. Cut out large circles from the pastry. These will serve as the base for your dessert. For the edge, cut out smaller circles from the center of some of the larger circles, creating ring shapes. Place the ring shapes on top of the large circles to create a raised edge. Brush the edges with egg yolk to give them a lovely golden color once baked.
- 3 Bake:** Place the prepared puff pastry circles on a baking sheet lined with parchment paper. Bake in the preheated oven for approximately 10-12 minutes, or until they are puffed up and golden brown. Remove from the oven and let them cool completely.
- 4 Prepare the Pudding / Custard:** While the puff pastry is baking and cooling, prepare the pudding according to the instructions on the package. Once prepared, allow the pudding to cool completely before filling the pastries.
- 5 Assemble:** Once both the puff pastry and pudding have cooled, carefully remove the center of the puff pastry pieces, if they have puffed up too much. Fill the center of each puff pastry piece with the cooled pudding. Decorate the top with fresh blueberries.
- 6 Enjoy:** Serve immediately and enjoy this delightful summer treat with friends and family!