

# Chausson aux pommes

**Traditional**  
French pastry

**INGREDIENTS:** Cut the apples into small wedges and put them in a saucepan. Add a bit of water and cook slowly over low heat until the cooking brings the apples to the state of compote and the water has evaporated. 2 Remove from heat and grind everything with a spoon as finely as possible. Do not use a blender. It would be less good and it would be more difficult to contain in the liner. Add cinnamon and sugar to taste. 3 Roll out the puff pastry, cut rounds, wet the edge. Place a good spoonful of compote inside and close the edges, taking care to fold them back. 4 Brown with a mixture of egg yolk and milk. Put in the oven at 230 ° C (thermostat 8) for about 15 to 20 minutes.



40 min.



X6



medium

