



Danish Desserts with Apricot

Ingredients: For the dough: 1 1/2 cups all-purpose flour, 2 tbs sugar, 3/4 tsp salt, 1 1/4 frozen butter, 2 1/2 tbs frozen vegetable shortening, cut into 2 pieces, about 1/4 cup ice water. For the filling: 12 - 15 canned apricots, sliced into wedges, 2 eggs plus 2 tbs of milk for egg wash, 3/4 cup of sugar.

Preparation: Put the flour, sugar and salt in a food processor; pulse just to combine the ingredients. Add the butter and shortening and pulse until they are cut into the flour. Add a little water and pulse. Get a dough, shape it into a disk and wrap it. Refrigerate the dough at least 1 hour before rolling. Cut into 8 even pieces. Roll each piece out into a circle. Brush lightly with egg wash. Pile in 4-6 apricot wedges and fold the dough around the fruit. Chill for an hour before baking. Preheat oven. Spread the danish desserts out between the baking sheets and brush with egg wash. Sprinkle with sugar. Bake for 15-20'.



Apricot Jelly

Ingredients: 4 sheets of gelatine or 1 (11g) sachet of powdered gelatine, 150ml (1/2pt) dry white wine, 90ml (6tbsp) elderflower cordial, 350g canned apricots in syrup.

Preparation: Prepare the gelatine. Put the wine, 300ml (1/2pt) apricot syrup in a pan. Heat gently. Remove from the heat and add the gelatine, stirring until it dissolves. Stir in the cordial and leave to cool. Scatter a layer of apricots over the base of a jelly mould, then pour over enough jelly liquid. Chill until this has set, leaving the remaining jelly at room temperature. Repeat until all the fruit and liquid jelly has been used. Refrigerate the jelly for at least 4 hrs or until firmly set.