



4

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® BLUEBERRY DANISH PASTRIES

INGREDIENTS:

- 1 sheet puff pastry
- 60 g **LANCEWOOD® Medium Fat Plain Cream Cheese**
- 10 ml lemon zest
- 100 g blueberries
- 1 egg, beaten
- Icing sugar (for garnish)
- Fresh mint (optional garnish)

METHOD:

Preheat the oven to 180°C and line a baking sheet with baking paper.

Cut the sheet of puff pastry into 4 equal squares and transfer to the lined baking sheet.

Add a 15 g dollop of cream cheese onto each pastry square and spread out evenly, leaving a 7 mm gap from the edges.

Divide the lemon zest and blueberries equally and sprinkle over each square.

Brush the pastry edges with beaten egg and bake for 20 – 25 minutes, or until pastry is cooked through and golden brown.

Dust with icing sugar and top with a sprig of fresh mint. Serve warm and enjoy!

PRODUCTS USED:



Medium Fat Plain Cream
Cheese

ENJOY!