

Easy as Pie - 2-Way Holiday Rings

INGREDIENTS

2 Puff Pastry packs
3 eggs (for eggwash)

Berries and Kesong Puti

2 cups mixed berries
½ cup water
4 ounces crumbled kesong puti
1/2 cup honey
1/4 cup almond slices
1/8 teaspoon cinnamon

Salmon Rings with Spinach and Feta Ingredients

2 cups spinach leaves
1/2 kg salmon cut into about 1x3" strips (size and shape will vary)
2 tsp salt
2 tsp pepper
6 garlic cloves
3 tbsp butter
¾ cup cream cheese



PROCEDURE

1. Roll puff pastry using a rolling pin and cut into triangles and arrange dough to make a partial ring shape.
2. Mix the filling ingredients together
3. Add and spread out the ingredients over the pastry dough
(For berries and cheese, a dash of cinnamon powder over the berry mix)
(For salmon, spread butter first then add spinach mix then top with salmon)
4. Carefully cover and fold the edges of the pastry dough to close out the ring, cut out the excess pastry and apply egg wash. (For berry and cheese, top with almonds)
5. Bake in a preheated oven 190 C for 25-30 Minutes or until golden brown.

NOTE:

1. For Salmon ring, apply butter first before putting the rest of the ingredients
2. For berries and kesong puti, use the almonds to top the pastry ring after applying egg wash.