

CAKES

PUFF PASTRY WITH PEACHES AND CREAM†

(BLÄTTERTEIG MIT PFIRSICH UND SAHNE)

- 1 puff pastry sheet
- 1 15 oz. can peaches
- 1 envelope unflavored gelatine
- 1 cup whipping cream
- 3/4 cup powdered sugar
- 2 squares chocolate

Drain the peaches and reserve 3/4 cup of the juice. Cut the peaches into small pieces. Place half of the gelatine in a small bowl and stir in 2 tablespoons of water until gelatine is dissolved. Pour in the reserved peach juice and place on the stove and bring it to a boil. Add the peaches, stir well and place in the refrigerator. Thaw the pastry sheet at room temperature for 30 minutes. Heat oven to 400°. Grease a cookie sheet and set aside. Unfold pastry sheet and cut it into 3 long strips along the folding marks. Place on the greased cookie sheet and bake in the oven 15 minutes until golden. Remove from the cookie sheet and place on a rack to cool for 45-55 minutes. Carefully cut each strip into 3 layers. Place 2 tablespoons cold water in a small bowl and sprinkle the remaining half of gelatine over it. Stir over hot water in a double boiler until the gelatine is dissolved. Beat the whipping cream with the powdered sugar until stiff and then add gelatine slowly beating until stiff. Layout 3 pastry layers and divide peaches into 3 equal portions spreading one portion over each layer. Carefully place the second layer over the peaches pressing down slightly. Divide the whipped cream into 3 portions and spread it on the second layer. Place the last layer over the whipped cream pressing down lightly. Place chocolate in a small baggy and hang into hot water until melted. Cut the corner of the baggy and gently squeeze the chocolate over the top. Place in the refrigerator for 1 hour. Use a wet serrated knife to cut into pieces.

Makes 3 strips

