

# APPLE ROLLED PUFFS

## The Recipe

<https://cuisinedaubery.com/recipe/apple-rolled-puffs/>

A quick French recipe for a quick dessert, delivering a delicious Apple Dessert

Skill: Easy Level

Cuisine: French Cuisine

Courses: Dessert,

## Ingredients

### For 6 puffs

some Puff Pastry Dough For the recipe, see [HERE](#)

some Apples

some Snow Sugar For the recipe, see [HERE](#)

\*Sauce

#ERROR 2 Apple Sauce (80 grams)

3 Tablespoons Sugar (40 grams)

1 pinch of (powdered) Cinnamon

1/2 Lime Zest

\*Syrup

2 1/4 Cups Water (500 grams)

1 Cup Sugar (250 grams)

1 Lime Juice 1 Tablespoon or 21 grams

1 Lime Zest

### For 4 puffs

some Puff Pastry Dough For the recipe, see [HERE](#)

some Apples

some Snow Sugar For the recipe, see [HERE](#)

\*Sauce

#ERROR 2 Apple Sauce (53.3 grams)

2 Tablespoons Sugar (26.6 grams)

1 pinch of (powdered) Cinnamon

1/2 Lime Zest

\*Syrup

1 1/2 Cup Water (333.3 grams)

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3/4 Cup Sugar (166.6 grams)  
1 Lime Juice 1 Tablespoon or 21 grams  
1 Lime Zest

### For 3 puffs

some Puff Pastry Dough For the recipe, see [HERE](#)

some Apples

some Snow Sugar For the recipe, see [HERE](#)

\*Sauce

#ERROR 2 Apple Sauce (40 grams)

1 Tablespoon Sugar (20 grams)

1 pinch of (powdered) Cinnamon

1/2 Lime Zest

\*Syrup

1 Cup Water (250 grams)

1/2 Cup Sugar (125 grams)

1 Lime Juice 1 Tablespoon or 21 grams

1 Lime Zest

### For 2 puffs

some Puff Pastry Dough For the recipe, see [HERE](#)

some Apples

some Snow Sugar For the recipe, see [HERE](#)

\*Sauce

#ERROR 2 Apple Sauce (26.6 grams)

2 teaspoons Sugar (13.3 grams)

1 pinch of (powdered) Cinnamon

1/2 Lime Zest

\*Syrup

3/4 Cup Water (166.6 grams)

1/3 Cup Sugar (83.3 grams)

1 Lime Juice 1 Tablespoon or 21 grams

1 Lime Zest

## Steps

Here's the recipe video:

1. For the apples, I chose beautiful Apples in season, red for optimal visual results
2. After coring them, I cut them into thin slices. For better results, I use a mandoline, but a sharp knife will also work. The advantage of the mandoline is that all the slices will have the same thickness

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3. Next, I cut each slice in half
4. For the syrup: In a saucepan, I mix: Water, Sugar, Lime Juice, and a Lime Zest
5. I heat everything, then submerge the apple slices until they become tender. Remove
6. For the sauce, I mix: Apple Sauce, Sugar, a pinch of (powdered) Cinnamon, and a bit of Lime Zest
7. For assembly, I cut a long rectangle from a Puff Pastry Dough
8. I spread a thin layer of Apple Sauce on the dough (be careful not to add too much, to prevent it from overflowing during baking)
9. I place the Apples slices on the Puff Pastry Dough, letting them slightly overlap and extend beyond the edge
10. I fold the strip of dough over the Apples, then gently roll everything to form a rose
11. Bake in preheated oven at 360 F / 180 C for about 30 minutes, adjust according to the size of your pastries
12. Unmold immediately
13. Allow them to cool down
14. Finally, sprinkle with Snow Sugar