



# Christmas vol-au-vents

20'  
Hands on

25'  
Cook Time

12-14  
Portion(s)

1  
Difficulty



## Method

- Preheat the oven to 190° C (375° F) set to fan.
- Spread the puff pastry sheet onto your working surface.
- Take some cookie cutters with any patterns that you like, and make sure that you have two of the same, in two different sizes.
- Make patterns with the large cutter over the whole surface of the puff pastry. With the smaller cutter, cut the center of half the patterns you've already cut with the large cutter, in order to shape an outline with the same pattern.
- In a [baking pan](#) lined with parchment paper, spread the large patterns and brush with the egg wash. Place the outline pieces (the outer part) and keep the inner part as a lid.
- Follow the same process for all of the puff pastry pieces.
- Prick the inner piece of the puff pastry with a fork, and brush the whole surface with the egg wash.
- Bake for 20-25 minutes and then, let them cool down.
- Using the handle of a spoon, press the center of the vol-au-vents to create a larger case.
- Fill with the patisserie cream and serve with fresh berries, icing sugar, and mint leaves.

## Ingredients

- 850 g puff pastry sheets
- 1 egg yolk, diluted with 1 tablespoon water
- [patisserie cream](#)

To serve

- fresh berries, blackberries, blueberries, strawberries
- icing sugar
- mint leaves

## Διατροφικός πίνακας

Nutrition information per portion

473 Calories (kcal)	26.0 Total Fat (g)	14.0 Saturated Fat (g)	51.0 Total Carbs (g)
24%	37%	70%	20%
24.0 Sugars (g)	8.2 Protein (g)	0.9 Fibre (g)	0.34 Sodium (g)
27%	16%	4%	6%