



Greek cream-filled puff pastry cones

30'
Hands on

30"
Hands off

20'
Cook Time

8-10
Portion(s)

2
Difficulty



Ingredients

For the syrup

- 500 g water
- 400 g granulated sugar
- lemon peels, of 1 lemon
- 1 stick(s) cinnamon

For the puff pastry cones

- 850 g puff pastry sheets
- 1 egg yolk, diluted with 1 tablespoon water
- 50 g granulated sugar
- 500 g [patisserie cream](#)
- 300 g [whipped cream](#)
- 50 g almond slivers
- 100 g cherries

Method

For the syrup

- In a pot add the water, the sugar, the lemon peels, the cinnamon, and transfer over high heat.
- Let it come to a boil, for 1-2 minutes, until the sugar melts.
- Remove from the heat and set it aside to cool well.

For the puff pastry cones

- Preheat the oven to 190° C (370° F) set to fan.
- Cut the puff pastry, lengthwise, into 2-3 cm thick strips.
- Lay a sheet of aluminum foil on your working surface, a sheet of parchment paper, and wrap them together in order to shape a cone.
- Wrap two puff pastry strips on each cone and press the edges to stick together and not open during baking. Follow the same process for all the puff pastry strips.
- Place the cones standing on a baking pan and brush their whole surface with the egg wash.
- Sprinkle with the sugar and bake for 20 minutes.
- Remove the baked puff pastry cones from the molds and while they are still hot, add them to the syrup. Leave them in for 10 seconds and then remove them. Let them cool for 30 minutes.
- Fill the $\frac{3}{4}$ of the puff pastry with the patisserie cream and the rest with the whipped cream.
- Sprinkle with almond slivers, divide the cherries, and serve.

Διατροφικός πίνακας

Nutrition information per portion

861 Calories (kcal)	44.0 Total Fat (g)	23.0 Saturated Fat (g)	105.0 Total Carbs (g)
43%	63%	115%	40%
68.0 Sugars (g)	10.0 Protein (g)	1.8 Fibre (g)	0.43 Sodium (g)
76%	20%	7%	7%