

MALLOWHIP PASTRY

METHOD

Cut off strips of Puff Pastry 100 x 3mm (4 x 1/8"). Dock well and bake at 220°C (425°F). Prepare MALLOWHIP and add APITO STRAWBERRY PASTE. (Tinned or fresh fruit may be added to the MALLOWHIP). Cover half of the pastry strips with a generous layer of Marshmallow. Top with remaining pastry strips. Press down and clean off edges. Ice with flavoured and coloured fondant. Cut into strips 30mm (1 1/4") wide and dress cut edges with coloured coconut.



CATEGORY

Desserts & Patisserie,
Meringue & Marshmallow