

## 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, Brunch &#038; Goûter, Viennoiserie Pastry

### 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) For the recipe, see [HERE](#)

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) For the recipe, see [HERE](#)

2 Tablespoons Sugar (26.6 grams)

1 pinch of (powdered) Cinnamon

1/2 Lime Zest

\*Syrup

1 1/2 Cup Water (333.3 grams)

## APPLE ROLLED PUFFS

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) For the recipe, see [HERE](#)

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) For the recipe, see [HERE](#)

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

## APPLE ROLLED PUFFS

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. I place these roses in the cavities of a muffin tin. Since each mold is different, you can adjust the size of your roses accordingly. Before placing your roses, spray the cavities with oil
12. Bake in preheated oven at 360 F / 180 C for about 30 minutes, adjust according to the size of your pastries
13. Unmold immediately
14. Allow them to cool down
15. Finally, sprinkle with Snow Sugar