

# Apple Jalousie

A Recipe by Giancarlo Metitieri.

You are going to need following ingredients:

- 1 Package of puff pastry
- 4 Apples
- About 200g of sugar
- A Bit of Cinnamon



First, prepare all ingredients on the table. You'll want to keep everything organised, so that you see, that you actually own all required ingredients. After you have done that, peel the apples completely.



Cut 3 an a half apples into slides of about 5mm. You can do what you want with the half remaining apple.



Cut the puff pastry in 4 equal parts. Place two of these two parts on the baking sheet. These two will be your open jalousies. Keep the other two parts for later.

	Spread about one spoon of sugar and a bit of cinnamon powder over both puff pastry parts. Do not put too much cinnamon powder.
	Put the apple slices over the puff pastry as seen in the image.
	Spread some sugar over the apples, that are now on the puff pastry. Also, pre-heat the oven to 200 Degree Celsius on upper and lower heat.
	Get the other two halves of the puff pastry ready for the closed back version.
	Cut four lines with a knife into one of the halves. Put some sugar on the other halve.
	Put the apple slices over the puff pastry, that has the sugar on it. Then, put some sugar and cinnamon over the apples.



Close up the half with the apples with the other half with the cuts and try to bend up the edges, so that the two halves don't get separated.

Now put the baking sheet in the already pre heated oven.



Enjoy!