

Double sweet watercress – recipe

This watercress is great for breakfast, it's simple to make and if you follow the instructions there will be no leftovers. With one batch you can cook two watercress which can be eaten after 20-30 minutes (it must be left to cool otherwise you will get burned). Here is the list of ingredients and step by step instructions.

Ingredients :

- 2 packs of puff pastry ready to cook (take the ones without animal derivatives), or 2 puff pastries prepared with plantain flour
- 1 jar of Apulian fig jam
- 1 bag of unroasted hazelnuts (1 bag of 250 g)

Instructions:

Wash your hands, make sure the oven is empty and turn it on at 180 degrees.

1) Prepare the two puff pastries for the filling by unrolling them, keeping an empty baking tray aside:



2) Prepare the peanuts in a bowl and open the jar of jam. Prepare a bowl to mix them.



3) Mix half the peanuts with half the jam, using a teaspoon.



4) Stuff the watercress with the prepared filling by placing it in one half, excluding the edge. Then fold it over on itself and crush it so as to evenly distribute the filling and let the air out a little, using a fork to close the edges. You can also poke a few holes in the top with a fork to prevent it from swelling during cooking. If the watercress swells it is not a problem, it just becomes very tall but it is still good to eat.



5) Also stuff the other watercress by mixing the remaining peanuts and jam and place them in the pan so as to fully use the space with both watercress.



6) At this point the ingredients (peanuts and jam) will be finished but...



7) It is always possible to clean the various containers and jars with your fingers :)



8) Bake following the cooking times for puff pastry, typically around 15-20 minutes in a fan oven and 35 minutes in a non-ventilated oven (for puff pastry with wheat). When the top is

golden you can turn off the oven: the watercress are cooked!



- 9) It is possible to cut watercress with a knife, generally slices of a watercress fill a plate. Eat within 4-5 days. Wait at least 30-40 minutes after cooking before tasting to avoid burns.



- 10) Eat and share :)

(thanks to Google Translate for the translation)