

Taro's CRUNCHY MOONS



To collect!
Your favorite
Lissy PONY recipes



You can cut out stars from the leftover dough and bake them too!



YOU NEED:

- 1 pack of puff pastry
- pudding cream
- 400 g seasonal fruit such as strawberries (washed)
- decorations of your choice, such as flaked almonds

Also:

- cereal bowl
- a baking tray lined with baking paper

SERVINGS: 12 pieces

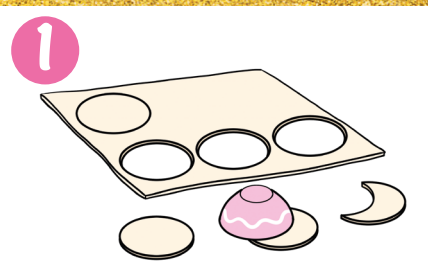
WORKING TIME: 30 min.

BAKING TIME: 15 min.

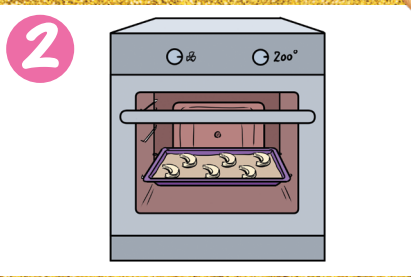
DIFFICULTY: ★★★★★

LIKE: ♥♥♥♥♥

Prepare the pudding according to the instructions and leave to cool. Or simply use a pudding from the chiller cabinet.



First roll out the **puff pastry**. Use the cereal bowl to cut out circles and then crescent moons. Then place your moons on the baking tray.



Bake the puff pastry moons in the preheated **oven** for **15 minutes** at **200 degrees** (fan oven) until golden brown. Leave them to **cool** afterwards.



Now spread the **pudding cream** over the moons. Finally, top them with **chopped fruit** and **decorations** of your choice.

That's it!