



## Dutch Apple Beignets

Serves 8

### Ingredients:

1 pkg puff pastry (contains 2 squares)

1 egg, whisked

2 apples (Granny Smith)

Cinnamon/sugar and raisins

Vegetable oil

Roll defrosted dough out into two squares, about 2mm thick. Spread one square with whisked egg.

Core apples. Cut apples in 4 or 5 slices depending on the size of the apple.

Put the slices of apple next to each other (at least ½ inch between them) on one of the puff pastry sheets. Fill center of apple with cinnamon sugar and a few raisins.

Put other half of puff pastry on top.

With cookie cutter (2" in diameter) press down around the apple, take out and squeeze dough tight around the sides.

Let it rest for one hour.

Fry them in hot vegetable oil for a few minutes until golden brown. Dry them on paper towel. Put them in a mixture of sugar and cinnamon.

Bon appetit!

Nick Versteeg



## **Cheese and Herbs Butterflies (Vlinders)**

### **Ingredients:**

1 pkg puff pastry  
1 egg, whisked  
1 Tbs cilantro  
1 Tbs basil  
Parmesan cheese (Grated)  
Salt/pepper/mixed spices

Roll defrosted dough out into a 30x20 cm rectangle, about 2mm thick.  
Spread whisked egg on the rectangular dough.  
Cut the cilantro and basil in small pieces and spread out over the rolled dough.  
Spread the parmesan cheese on top of this mixture.  
Add salt, pepper and other spices to taste.

Fold inwards from right and left side (about 5 cm) towards the centre.  
Repeat this again, always bringing it to the centre.  
Finally, fold the left and right sides on top of each other.

Place the dough on parchment paper, cut the dough into 1 cm slices and open up slightly to make it look like a butterfly or V shape.

Rest for one hour and bake at 400 F for 10 to 15 minutes.

## **Sugar/Cinnamon Butterflies (Vlinders)**

A variation on the butterfly but more a sweet cookie.

Instead of the savory ingredients, replace them with cinnamon and sugar.

Bon appetit!

Nick Versteeg