



SEVERED HAND

MULBERRY & BLACKBERRY FILLING



INGREDIENTS

MAKES 3 SEVERED HANDS

CUT IN QUARTERS SERVES 12

- 3 sheets ready-rolled puff pastry, thawed
- 3/4 cup of mulberry & blackberry filling
- Milk wash

EQUIPMENT

- Hand template
- Small sharp knife
- Baking paper and tray
- Pastry brush
- Small bowl

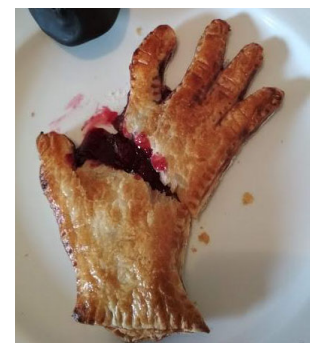
TABLE PREPARATION

- Serving plate
- Small plates
- Forks
- Cups
- Water carafe

INSTRUCTIONS

1. Preheat oven to 220°C.
2. Place pastry on baking paper and cut out two hand templates from one puff pastry sheet. Repeat for other two sheets, so that you have a total of six hands.
3. Place three hands on baking tray lined with baking paper. Using a pastry brush, brush the milk (or egg) all around the edges of the three hands and fingers.
4. Spoon 3 to 4 tbsp of filling in the centre of each of the three hands and a small amount on the fingers.
5. Place remaining hands on top of each hand and crimp edges around the hand with a fork to close. Use a paring knife to score knuckles and fingernails as desired. Brush surface of hands lightly with milk (or beaten egg).
6. Cook in the oven for 15-20 mins until golden. Transfer to a wire rack to cool completely before serving.

Template -1 hand /1 sheet



Idea from www.myrecipe.com