

Weber Crispy Pastry Swirls with Summer Berries



** Recipe courtesy of Weber Australia*

Ingredients

- 100g pistachios
- Plain flour, for dusting
- 1 x 320g sheet of ready-rolled puff pastry
- 25g icing sugar
- 1 pinch of ground cinnamon
- 1 orange
- 640g mixed berries, such as strawberries, blackberries, blueberries, raspberries
- Vanilla ice cream, to serve
- Orange blossom honey, to serve
- A few sprigs of fresh mint, to serve

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Directions

- Step 1 – Preheat the griddle to a medium heat.
- Step 2 – Place the pistachios in a pestle and mortar and bash until fairly fine.
- Step 3 – Dust a clean surface with flour and unroll the sheet of pastry. Sift over the icing sugar and cinnamon, finely grate over most of the orange zest and sprinkle over half the ground pistachios.
- Step 4 – Carefully roll up the pastry from the short side into a sausage shape, then slice it crosswise into 12 rounds. Roll out each round using a rolling pin, or press it down with your hand, until 5mm thick.
- Step 5 – Wash the berries, hulling the strawberries, tip them onto one side of the griddle and cook for about 4 minutes, or until lovely and jammy, then remove to a bowl.



Step 6 – Meanwhile, place the puff pastry swirls on the other side of the griddle, pressing down lightly, and cook for 4 minutes, or until golden and crispy, turning halfway.

Step 7 – To serve, place 3 pastry swirls on each plate, top with the jammy berries and a scoop of ice cream, grate over the remaining orange zest and sprinkle over the remaining pistachios, drizzle over a little orange blossom honey and finish with a few mint leaves, if you like.

