

Guava Strudel

Ingredients

5 t Sugar (plus 1/3 cup)
8 oz Cream Cheese (room temperature)
1 Egg Yolk
7 oz Guava Paste (sliced)
2 t Water (plus 2 tablespoons)
2 t Lemon Juice
1 t Vanilla Extract
17 1/4 oz Puff Pastry (2 sheets)
1 Egg
2 T Turbinado Sugar
1/4 t Salt

Instructions

1. In a stand mixer fitted with a paddle attachment, cream together the cream cheese and 1/3 cup sugar until smooth. Beat in the egg yolk, vanilla, and salt and mix until fully combined. Set aside

2. In a small microwave-safe bowl, combine the guava paste slices, lemon juice, and 2 teaspoons plus 1 tablespoon water. Microwave for 1 minute or until soften. Stir with a spoon and break up the guava paste until almost spreadable. Set aside.

3. Line two baking sheets with parchment paper. In a small bowl beat egg for egg wash and set aside.

4. On a lightly floured surface, unfold one puff pastry and roll into a large thin square. Sprinkle the pastry evenly with 1 teaspoon sugar. Roll the pastry again. Flip the pastry over and cut into 12

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squares.

5. Cut 3 long slits on half of the squares. Move the pastry without slits onto the baking sheet. Divide the cream cheese and guava into two and then divide it among the pastries. Scoop cream cheese filling to the squares on the baking sheet and spread evenly. Scoop guava paste on top and drop them evenly over the cream cheese. Brush a ½-inch border around each square with egg wash.
6. Put the squares with slits (sugar side up) over the filling. Press the edges firmly to seal. Crimp the edges with a fork. Brush the top with the egg wash and sprinkle with 1 tablespoon of turbinado sugar on top.
7. Repeat procedure with the other sheet of puff pastry and chill in the fridge for 10 minutes.

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Meanwhile, preheat the oven to 425°F.

8. Bake in the oven for 15–18 minutes until golden brown. In a bowl add 1 tablespoon water and 1 tablespoon of sugar. Microwave for 15 seconds and mix to dissolve sugar, set aside.

9. Remove pastries from oven and brush simple syrup over the top then transfer to a cooling rack immediately. Serve warm or at room temperature.