Walnut Puff Pastry Buns

czas przygotowania: **45 min**

poziom trudności: **średni**



Delicious golden puff pastry buns filled with a rich, aromatic walnut filling. Made with ready-rolled puff pastry, ground walnuts, cinnamon and Gellwe Vanilla Sugar, these sweet pastries are wonderfully crisp on the outside and soft and nutty on the inside. Quick and easy to prepare, they're perfect for breakfast, afternoon tea or a sweet homemade treat.

Składniki

For the pastry:

- Ready-made puff pastry – 1 pack
- Gellwe Vanilla Sugar – 1 sachet (15 g)
- Chopped walnuts – 80 g
- Egg white – 1

For the walnut filling:

- Ground walnuts – 180 g
- Ground cinnamon – ½ tsp
- Whole milk (3.2% fat) – 70 ml
- Sugar – 1 tsp

Sposób przygotowania