Apricot Puff Pastry

Ingredients:
• Store-bought puff pastry
• Dried apricots, one per pastry.
• 1/4 cup sugar
• 1 cup milk
• 1/4 cup sugar
• Pinch of salt
• 2 egg yolks
• 1 3/4 tbsp potato starch
• Dash of vanilla extract
• Apricot jam
• Coarse sugar

Directions:
1. Thaw the puff pastry as per the package direction. Use a very sharp knife to cut your desired size/shape. Cover. Keep in fridge.
2. Lower the heat and simmer for 6-10 minutes or until soft and tender. Turn off the heat. Cover and sit for an hour. Drain. Halve the apricots.
3. Place the yolks in a bowl, set aside. In a small pot, combine the milk, sugar, salt, and potato starch and bring to a boil; stir constantly. Add 1/3 of hot mixture into the yolk and whisk immediately (tempering). Return the yolk mixture into the pot, stir. Once it simmers, turn the heat off. Add a dash of vanilla. Scrape the cream and push through into a strainer which has set over a bowl. Press a plastic wrap against the surface of the cream and let cool.
4. Preheat oven to 370 degrees. Sprinkle some coarse sugar on work table. Lay a piece of pastry dough over, roll slightly to flatten in its middle. Sugared-side up, spoon in pastry cream (walnut-size is enough). Then place two halved apricots. Bake until they’re golden brown, about 15 minutes.
5. When the pastries are almost done, simmer the jam. Once the pastries come out from oven, immediately brush the jam all over.