



Gasmate



JAFFLE - NUTELLA AND CUSTARD PIE



This is delicious and a great simple dessert when cooking outdoors. Definitely a goodie for the sweet tooth.

Serves: 4 people
Prep Time: 5 mins to prepare
meat plus jaffle cooking

Directions:

1. Spray cast jaffle iron on both sides with canola oil.
2. Spread nutella (as desired) thick and evenly on puff pastry and then top with custard, evenly spread (not too thick).
3. Dab water around the edges using a pastry brush or your finger.
4. Cover nutella and custard with another piece of puff pastry pressing down on the edges.
5. Close jaffle iron and trim edges with a knife.
6. Place the jaffle iron over medium heat on a camping stove gas burner or BBQ grill burner. It will need approx 3 minutes on each side however check after a couple of minutes until you get the hang of it.
7. Once brown on each side remove from jaffle iron and cut in half.
8. Serve with vanilla ice cream and strawberries.

Tips & Serving Suggestions:

- Can substitute nutella for cooked fruit such as apples or pears.

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| 400g jar | Nutella (you won't need the whole jar – just as much as you want) |
| 5-6 sheets | Puff pastry sheets |
| 900g tub or 6 pack | Pauls double thick vanilla custard |
| 4 scoops | Vanilla ice cream |
| 1 punnet | Strawberries |

THE OUTDOORS MADE EASY.