



**CREATION**  
*Creating Wines of Distinction*

## **Creation Chardonnay**

### **Mini Mango Galettes**

Ref. Canapes by Eric Treuille and Victoria Blashford-Snell

#### **INGREDIENTS:**

200g Puff Pastry  
200g Tin of Sliced Mangoes, drained  
2 tbsp. Apricot Jam  
2 tsp. icing sugar for dusting

#### **METHOD:**

Preheat oven to 200°C. Roll out pastry on a floured surface to a 0.25cm thickness. Cut pastry into approximately 20 squares, measuring 5x5cm each. Trace a fine line inside each square using a sharp knife; take care not to actually cut through the pastry. Prick the centre of each pastry with a fork. Place pastry squares on a lightly floured tray. Cut mango slices across into 0.5cm thick slices. Arrange 2 or 3 mango pieces, slightly overlapping, on top of each pastry square. Dust with icing sugar. Bake until crispy and golden, 10 minutes. Melt apricot jam with 1 tbsp. water over low heat to make a glaze. Allow galettes to cool, and then brush with apricot glaze. Serve at room temperature.