

Puff-pastry **sun fun**



8-12 people

15 min preparation time

30 min cooking time

All ingredients

- 2 discs** puff pastry
- 1 tin 1/5 (160 g)** [Zanzibar flaked Tuna](#)
- 1 tin 1/5 (160 g)** [flaked Tuna with tomato](#)
- 1** egg yolk beaten with 5 ml of milk for egg wash
- 2** tablespoons sesame seeds
- 2** tablespoons poppy seeds

Steps

- 1- Preheat the oven to 200°C.
- 2- Place one disc of pastry on a baking sheet.
- 3- Spread the Zanzibar tuna on one half and the flaked tuna with tomato on the other half.
- 4- Place the second disc of puff pastry on top, edge to edge.
- 5- Brush with egg wash.
- 6- Sprinkle one half with sesame seeds and the other with poppy seeds so as to be able to tell which side is which.
- 7- Place a 5 cm diameter glass in the centre and mark a circle.
- 8- Cut into quarters, up to the central circle, and then each quarter in 6 equal strips.
- 9- Place in the "sun" in the freezer for 10 minutes until firm.
- 10- Twist each strip several times as regularly as possible to make spirals.
- 11- Bake for 30 min in the middle of the oven.