

Mini puff pastries with spreads to enjoy hot



4 people

10 min preparation time

10 to 12 min cooking time

All ingredients

1 glass of 95g of Mussels in Curry spread to enjoy hot la belle-iloise

1 glass of 95g of Pink Salmon and young leek shoots spread to enjoy hot la belle-iloise

2 rolls puff pastry

To decorate: feta and Emmental cheese

Steps

- 1- Cut 32 rounds from the puff pastry using a 5 cm diameter cookie cutter, and place them on a baking tray
- 2- Place 1 teaspoon of spreadable cheese in the centre of each circle, then a small piece of cheese
- 3- Bake in a hot oven, gas mark 8 (210°C) for 10 to 12 minutes, until golden brown