Crumbled puff pastries for an aperitif





6 people | 10 min preparation time | 12 min cooking time

All ingredients

2 tins of 80g Zanzibar Tuna flakes la belle-iloise
1 puff pastry (preferably rectangular)
About 30g grated Comté cheese
Optional: 1 egg yolk for gilding

Steps

1- Preheat the oven to 210°C (gas mark 6/7)
2- Mix each crumble with a pinch of cheese
3- Cut the pastry crosswise into 3 pieces (about 11 cm)
4- Place the mixture lengthways along one edge and roll up
5- Prepare all the rolls and brush with the gilding (egg yolk with a little water)
6- Cut into 2 cm slices and place on a baking tray
7- Bake for 12 to 15 minutes until nicely coloured
8- Serve hot or warm