

Wild Garlic Swirls



Recipe by V-Kitchen



Preparation	15 Mins
Resting time	20 Mins
Cooking time	20 Mins
Portions	6
Appliance	Combair V2000 from 2021

Wild garlic swirls made from puff pastry with homemade, flavourful wild garlic pesto and Gruyère. A simple spring pastry for an aperitif.

Wild garlic pesto

- 50 g wild garlic, coarsely chopped
- 25 g pine nuts, roasted
- 3½ tbsp sbrinz cheese, grated
- 75 ml olive oil
- ¼ tsp salt

Puff Pastry Swirls

- 1 pre-prepared rectangular puff pastry, (25 x 45 cm)
- 60 g gruyère cheese, grated

Wild garlic pesto

Blend wild garlic, pine nuts, Sbrinz, olive oil and salt in a mixer to a fine paste and set aside.

Puff Pastry Swirls



Unroll puff pastry onto baking paper. Spread wild garlic pesto over the puff pastry and sprinkle with grated Gruyère, leaving approximately a 2 cm border on the long edge, then roll up. Place the puff pastry roll in the freezer for approximately 20 minutes. Preheat the cooking space with hot air to 200 °C. Cut the puff pastry roll into 1½ cm wide slices and place on a tray lined with baking paper. Insert into the preheated cooking space and bake for approximately 15-20 minutes until golden brown.

(Pre-)heat cooking space to 200 °C with Hot air

Put the pastry in

Hot air 200 °C for 20 Mins

Accessories

Baking tray

