Puff pastry twists

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	22 Mins
Appliance	Combair-Steam SL from 2015

Herb and Parmesan puff pastry twists

4 tbsp herbs, e.g. sage, thyme, parsley

1 clove of garlic

2 tbsp olive oil

4 tbsp Parmesan, grated

¾ tsp salt

pepper, ground

Finely chop the herbs and then mix with the other ingredients.

1 roll of puff pastry, rectangular

Sprinkle the herb mixture over one half of the longer length of the puff pastry sheet. Fold the other half of the sheet without the herb mix back over and press down lightly.

Use a sharp knife or pizza cutter to cut the puff pastry into 2 cm wide strips. Hold a strip at both ends and twist in opposite directions twice, forming a spiral.

Cover the baking tray with baking paper and lay the puff pastry twists on it.

Wasabi puff pastry twists

3 tbsp wasabi paste, about 43 g

½ tbsp sunflower oil

¾ tsp salt

1½ nori sheets

1 roll of puff pastry, rectangular

Mix the wasabi, oil and salt.

Brush the wasabi mixture over one half of the longer length of the puff pastry sheet and place the nori sheets on top. Fold the other half of the sheet without the wasabi mixture back over and press down lightly.

1 egg white

3 tbsp sesame seeds

Brush one side of the puff pastry sheet with egg white and sprinkle over sesame seeds.

Use a sharp knife or pizza cutter to cut the puff pastry into 2 cm wide strips. Hold a strip at both ends and twist in opposite directions twice, forming a spiral.

Cover the baking tray with baking paper and lay the puff pastry twists on it.

Curry puff pastry twists

2 tbsp curry powder

¾ tsp salt

1 egg yolk

1 roll of puff pastry

Mix the curry powder, salt and egg yolk.

Brush the curry mixture over one half of the longer length of the puff pastry sheet. Fold the other half of the sheet without the wasabi mixture back over and press down lightly.

A little curry powder

Sprinkle curry powder down one side of the dough and press lightly with a rolling pin.

Use a pastry wheel to cut the puff pastry into 2 cm wide strips. Hold a strip at both ends and twist in opposite directions twice, forming a spiral.

Cover the baking tray with baking paper and lay the puff pastry twists on it.

Spicy puff pastry twists

2½ tbsp tomato purée

2 cloves of garlic

¾ tsp salt

2 tsp cumin, whole

2 knife tip of cayenne pepper, ground

1 tbsp olive oil

1 roll of puff pastry

Crush the cloves of garlic and combine all the ingredients up to and including the olive oil.

Brush the spicy mixture over one half of the longer length of the puff pastry sheet. Fold the other half of the sheet without the wasabi mixture back over and press down lightly.

1 egg white

2 tbsp durum wheat semolina

Brush one side of the puff pastry sheet with egg white and sprinkle over durum wheat semolina.

Use a pastry wheel to cut the puff pastry into 2 cm wide strips. Hold a strip at both ends and twist in opposite directions twice, forming a spiral.

Cover the baking tray with baking paper and lay the puff pastry twists on it.

Baking

Put one baking tray into the cold cooking space at a time. Bake.

Professional baking puff pastry 210 °C for 22 Mins

Accessories

Baking tray

Additional information

Created on	11.12.2019