# Tomato twists

Recipe by V-ZUG Ltd.



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| Preparation | 15 Mins |
| Cooking time | 20 Mins |
| Piece | 20 |
| Appliance | CombiSteamer V6000 45 from 2021 |

Crispy puff pastry twists with a flavoursome tomato filling, refined with garlic, cumin and a hint of cayenne. For convivial evenings – simple, savoury and delicious!

## Ingredients

2½ tbsp tomato purée

2 cloves of garlic, crushed

1 tsp cumin powder

¾ tsp salt

¼ tsp cayenne pepper

1 tbsp olive oil

1 rolled-out rectangular sheet of puff pastry, (about 25 × 42 cm)

1 egg white, beaten

2 tbsp durum wheat semolina

## Preparation

Combine the tomato purée and all the ingredients up to and including the olive oil in a small bowl. Unroll the puff pastry, spread the tomato paste lengthwise along one half of the puff pastry sheet, fold the other half over the top and press down lightly. Brush the top of the pastry with egg white and sprinkle with durum wheat semolina. Cut the pastry into strips about 2 cm wide. Hold each strip at both ends and twist in opposite directions twice, forming a spiral, and place on a lined baking tray. Put the baking tray into the cold cooking space and bake at 210 °C for about 20 minutes using the professional baking classical mode.

**Put the tray in**

**Professional baking classical 210 °C for 20 Mins**

## Accessories

Baking tray

## Additional information

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