# Puff pastry sticks

Recipe by V-ZUG Ltd.

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| Preparation | 20 Mins |
| Cooking time | 23 Mins |
| Portions | 24 |
| Appliance | Combair-Steam SE from 2015 |

## Preparation

2 rolls of puff pastry

2 tbsp olive oil

2 sprigs of oregano

2 sprigs of thyme

Fleur de sel

30 g Parmesan

Strip off the leaves from the sprigs of oregano and thyme, then chop them finely. Brush one sheet of puff pastry with water, then lay the second sheet of puff pastry on top of it. Brush the top sheet of puff pastry with olive oil and sprinkle over the herbs, salt and Parmesan.

Cut the puff pastry into 1 cm wide strips. Gently twist the strips of puff pastry and place on two lined baking sheets.

Put the baking trays into the cold cooking space. Bake.

**Professional baking puff pastry 200 °C for 23 Mins**

## Accessories

2 baking trays

## Additional information

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