Ham palmiers

Recipe by V-ZUG Ltd.



Preparation	15 Mins
Cooking time	25 Mins
Portions	32
Appliance	Combair-Steam SE from 2015

Preparation

1 roll of puff pastry

2 tbsp ricotta

1 tbsp pesto

1 tbsp cheese, grated

6 slices of ham

Mix the ricotta, pesto and cheese together.

Lay the ham on the puff pastry and spread over the ricotta mixture. Loosely roll up the pastry from both long sides and cut into 1 cm thick slices.

Place the palmiers on two lined baking trays and put them into the cold cooking space. Bake.

Professional baking puff pastry 200 °C for 25 Mins

Accessories

2 baking trays

Additional information

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