Puff pastry sticks

Рецепт від V-ZUG AT



готування	20 хв
Час готування	23 хв
Порції	24
Прилад	Combair-Steam SL з 2015 року

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.

Професійне випікання листкового тіста 200 °C протягом 23 хв

Аксесуари

2 baking trays

Додаткова інформація

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