



Puff pastry sticks

מתכון מאת V-ZUG Ltd.



Preparation	20 Mins
Cooking	23 Mins
time	
מנות	24
התקן	Combair-Steam SL 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

אביזרים

- 2 baking trays

מידע נוסף

הופק ביום

11.12.2019

