

Mini puff pastries with spreads



4 people

10 min preparation time

10 to 12 min cooking time

All ingredients

1 glass (95g) of la belle-iloise Mussels with Curry hot spread

1 glass (95g) of la belle-iloise hot spread Pacific pink salmon and young leek shoots

2 rolls of puff pastry

For the garnish: feta and Emmental cheese

Steps

- 1- Cut 32 rounds from the puff pastry using a 5 cm diameter cookie cutter and place on a baking tray.
- 2- Place 1 teaspoon of hot spread in the centre of each round, followed by a small piece of cheese.
- 3- Bake in a hot oven, gas mark 8 (210°C), for 10 to 12 minutes, until they are a lovely colour.