

Brugge d’Or in filo pastry



Ingredienten:

- Ingredients for 20 snacks
- 1 tbsp cumin seed
- 1 tbsp coriander seed
- 5 slices filo pastry
- 150 g Brugge d’Or, in cubes
- 1 yolk, beaten

Preparation:

- Roast cumin and coriander seeds in a dry frying pan until the smell is released. Stamp to a fine powder in the mortar.
- Cut each slice of filo pastry into 4 pieces. Spoon a knife tip of the spice mixture and a cube of Brugge d'Or on each piece. Now first fold the long sides of the dough over the cheese, and then roll it up until the cheese is fully packed in filo pastry. Brush in the end with egg yolk and close.
- Heat the deep fryer to 180 °C.
- Bake the filo pastry packets for 3 to 5 minutes until golden brown.
- Serve

5 personen
30 min
Starter
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