

Palmiers of Brugge Young and smoked salmon



Ingredienten:

- Ingredients for +/- 15 biscuits
- 1 rectangular roll of puff pastry
- 1 tbsp horseradish paste
- 6 slices of smoked salmon
- 4 slices of Brugge Young

Preparation:

- Preheat your oven to 200 °C.
- Roll the puff pastry open and spread with the horseradish paste.
- Cover with smoked salmon and Brugge Young.
- Roll up from the short side to the middle. Now also roll the other side up to the middle. Press the two rolled parts together. Cut into strips of +/- 1 cm thick. Place on a baking tray covered with baking paper.
- Place in the oven and bake for 15 minutes until golden brown.
- Leave to cool down and serve.

3 personen
15 min
Starter
1