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Palmiers of Brugge Young and smoked salmon
Ingredienten:
<ul> <li>Ingredients for +/- 15 biscuits</li> <li>1 rectangular roll of puff pastry</li> <li>1 tbsp horseradish paste</li> <li>6 slices of smoked salmon</li> <li>4 slices of Brugge Young</li> </ul>
Preparation:
<ul> <li>Preheat your oven to 200 °C.</li> <li>Roll the puff pastry open and spread with the horseradish paste.</li> <li>Cover with smoked salmon and Brugge Young.</li> <li>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.</li> <li>Place in the oven and bake for 15 minutes until golden brown.</li> <li>Leave to cool down and serve.</li> </ul>
3 personen 15 min Starter 1
Source URL: https://www.bruggecheese.com/recipes/palmiers-brugge-young-and-smoked-salmon

The right cheese is quickly selected.

Published on Bruges cheese (https://www.bruggecheese.com)