



Savory puff pastry twists

25'
Hands on

40'
Cook Time

24-26
Portion(s)

1
Difficulty



Ingredients

- 50 g butter, melted
- 850 g puff pastry sheets
- 200 g gruyere cheese, grated
- 1 egg yolk, diluted in 1 tablespoon water

To assemble

- 50 g sesame seeds
- 100 g gruyere cheese, grated

Διατροφικός πίνακας

Nutrition information per portion

204 Calories (kcal)	15.0 Total Fat (g)	8.2 Saturated Fat (g)	12.0 Total Carbs (g)
10%	21%	41%	5%
0.7 Sugars (g)	5.6 Protein (g)	0.5 Fibre (g)	0.33 Sodium (g)
1%	11%	2%	6%

Method

- Preheat the oven to 190° C (370° F) set to fan.
- Place a saucepan over medium heat and add the butter. Let it melt but not burn.
- Spread the first puff pastry sheet on your working surface and lightly press it with a rolling pin to flatten its surface.
- Use a pastry brush to spread half of the butter and sprinkle with half of the gruyere cheese.
- Lightly press it again with the rolling pin to help the cheese stick on the puff pastry.
- Fold the puff pastry in half, lengthwise, and cut into 1-2 cm strips. Pinch the edges and twist them reversely to shape a spiral.
- Transfer to a baking pan lined with parchment paper and sprinkle with half of the sesame seeds and half of the gruyere cheese.
- Bake for 20 minutes. Follow the same process for the second puff pastry sheet.
- Let them cool and serve.