

## *Puff pastry snail with cheese stuffing and cheese grissinis*



*Up to 15  
min.*



*Simple*



*Vegetarisch*



## Zubereitung

1. Roll out the puff pastry sheet, mix the **GOLDSTEIG Grated Pasta Cheese** with the **Mascarpone** and **ricotta**, and all the other ingredients, spread them over the puff pastry sheet and roll it into a spiral shape.
2. Cut it into 1.5 cm thick slices and bake in the oven on a baking sheet covered in baking paper at 160°C for about 10 minutes.

## Grissinis

Place grissini sticks on baking paper and sprinkle them with the **grated pasta cheese** and bake at 160°C for 4 minutes.

## Garlic puree

Peel a garlic clove and puree it with olive oil using a blender. Store it in the fridge in a preserving jar with lid. As a result, you will always have garlic puree to hand.

**TIP:** Ginger and chilli can also be prepared like the garlic puree and stored in the fridge.

## Zutaten



### For 4 people:

#### Puff pastry snails:

- 100 g **GOLDSTEIG Grated Pasta Cheese**
- 200 g puff pastry sheets (frozen)
- 100 g **GOLDSTEIG Mascarpone**,
- 100 g **GOLDSTEIG Ricotta**,
- 1 tsp mustard
- 2 egg yolks
- 20 g breadcrumbs
- 3 tbsp tomato sauce
- Salt
- Pepper
- 1 tsp garlic puree
- 10 ml roasted sesame oil

#### Grissinis:

- 10 grissini sticks
- 150 g **GOLDSTEIG Emmentaler** (grated)

#### Garlic puree:

- 1 garlic clove
- 100 ml olive oil

