

Beef and veal puff pastry with a tomato and basil coulis

Recipe for 12 tapas



Description

All the flavors of Italy in one bite!

Ingredients

Strudel

- 1 Leaf(ves) Puff pastry
- 2 Unit(s) Egg
- 100 Gr Ground veal
- 300 Gr Ground beef
- 4 Clove(s) Chopped garlic
- 20 Gr Flat parsley
- 50 Gr Ricotta
- 50 Gr Soft bread
- 20 Gr Milk

- Salt and pepper

- 0 Berries 3 peppers
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Strudels

Tomato and basil coulis

- 1 Box(es) Cherry tomatoes
- 100 Gr Butter
- 50 Gr Olive oil
- 4 Clove(s) Garlic
- 1 Bunch(es) Basil

- Salt and pepper

Prepare the stuffing: In a mixing bowl, combine the meat, ricotta, 1 egg and the bread that you rehydrated with milk, the garlic, parsley, 5g of salt and 3g of pepper. Transfer to a pastry bag and set aside.

Remove the puff pastry from the fridge. Prepare the egg wash by whisking together one egg and a tablespoon of cold water. Make a nice strip of the meat stuffing along on side, fold the pastry over and seal with the help of the egg wash. Cut and repeat this process as many times as you have stuffing or puff pastry for. Brush the egg wash on the rolls and then cut them in 2cm slices. Place them on a baking sheet lined with parchment paper and transfer to the fridge for at least 20 minutes. Bake for 10-13 minutes.

Tomato and basil coulis

Place all of the ingredients in a baking pan and cover with aluminum and cook in the oven for 20 minutes at 400°C. Remove from the oven and transfer to a blender. Blend until you get a nice consistency. Season to taste.

Bon appétit!