

Spezialitads dal Grischun



GRISONS SALSIZ CROISSANTS

A tasty appetizer pastry

Ingredients

(as an appetizer for 4–6 people)

1 packet of rectangular puff pastry
1 egg

Filling

1 Grischuna salsiz (100g)
50 g herb and garlic fromage frais
(e.g. Cantadou or Boursin)
2 tbsp cream

Preparation

- For the filling, finely chop the Salsiz and mix well with the cheese and cream.
- Cut the puff pastry rectangles in half lengthways. Cut 8 triangles out of each half.
- Put 1 tablespoon of filling onto the long side of each triangle and roll up the dough. Shape into croissants.
- Put the croissants on a baking tray lined with baking paper, brush with egg yolk and bake in the preheated oven at 200°C for approximately 12 minutes.