

blue cheese mushroom snail puff pastry

Cuisine: **French**
Food category: **Side dishes**



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Program steps							
1	Hot air	100 %	Termination by time	00:15 hh:mm	195 °C	80 %	
2	Hot air	100 %	Termination by time	00:15 hh:mm	180 °C	100 %	

Ingredients - number of portions - 6		
Name	Value	Unit
puff pastry	1	pcs
fresh mushrooms like seps,button, shitake, etc.	200	g
blue cheese	75	g
Egg (for egg wash)	1	pcs

Nutrition and allergens	
Allergens: 1, A Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	49.8 kJ
Carbohydrate	0.1 g
Fat	3.7 g
Protein	4.1 g
Water	0 g

Directions

- Clean the mushrooms and dry them.
- Place each mushroom cap side down (stem up) on the work surface.
- Cut each mushroom in half, then slice each half into 3 mm thick slices using a chef's knife.
- Place the mushroom slices in a gastronorm container.
- Pre-cook in the oven to eliminate excess moisture.
- Roll out the puff pastry on a lightly floured work surface.
- Spread the blue cheese over the entire surface of the pastry, leaving a 1 cm border free.
- Evenly distribute the pre-cooked mushroom slices over the cheese.
- Roll the pastry starting from the longest side to form a tight long log.
- Brush the final edge with beaten egg yolk to seal the pastry.
- Using a sharp knife, cut slices 3 to 4 cm thick.
- Arrange the snails on a baking sheet lined with parchment paper, leaving 2 cm space between each piece.
- Generously brush each snail with the remaining egg yolk.
- Bake the snails until they are **golden brown and crispy**.

