

# Puff pastry tarts with salmon

Cuisine: **German**  
Food category: **Pastry**



Author: **Retigo Team Deutschland**  
Company: **RETIGO Deutschland GmbH**





## Program steps


Preheating:


200 °C


1


 Hot air


 100 %

 Termination by time


 00:20 hh:mm


 180 °C


 70 %





2


 Hot air


 100 %

 Termination by time

 00:10 hh:mm

 190 °C

 80 %



Ingredients - number of portions - 12		
Name	Value	Unit
puff pastry	2	pcs
smoked salmon	200	g
thick cream 18% fat	200	g
garlic cloves, finely chopped	4	pcs
plain wheat flour	2	pcs
chicken eggs	3	pcs
onion	3	pcs
leek	2	pcs
cabbage leaves, cleaned	1	pcs
salt	1	g
freshly ground black pepper, ground	1	pcs
nutmeg	1	pcs
gouda cheese	250	g
butter soft	100	g

Directions

First cut the onions and leeks into fine rings and finely grate the garlic. Sweat the onions in a little butter until translucent, add the leek and continue to sauté until the consistency is nice and soft. Salt the mixture only lightly (the salmon brings extra salt), pepper and season with nutmeg.

Mix the sour cream with the flour and two eggs and 200g grated cheese. Cut the salmon into small pieces, cut the spring onions into rings and then mix this with the cream mixture. Add the leek and onion mixture, mix everything well and season again if necessary.

Cut small squares out of the puff pastry, place them in molds and fill them with the mixture, then press down lightly on top. Brush with the yolk of the remaining ice cream and sprinkle with the remaining cheese. Then bake as instructed.

Nutrition and allergens	
Allergens: 1, 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	191.8 kJ
Carbohydrate	0.9 g
Fat	16.7 g
Protein	9.5 g
Water	0 g