

Mini Fig and Cream Cheese Puff Pastry

Cuisine: **French**

Food category: **Other**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

1 Hot air 100 % Termination by time 00:30 hh:mm 195 °C + 80 %

Ingredients - number of portions - 16

Name	Value	Unit
puff pastry	1	pcs
Fig jam	80	g
Philadelphia Cheese	80	g
Egg (for egg wash)	1	pcs
brown sugar	40	g

Nutrition and allergens

Allergens: 1, A, Milk

Minerals:

Vitamins:

Nutritional value of one portion	Value
Energy	39.3 kJ
Carbohydrate	5.8 g
Fat	1.7 g
Protein	0.4 g
Water	4.5 g

Directions

Roll out the puff pastry on a lightly floured work surface until it reaches a thickness of 3 mm.

Cut the pastry into 16 identical squares (approximately 6 cm x 6 cm).

Using a knife, lightly score the 4 corners of each square by folding them towards the center (to form a small border).

Brush each square with egg wash (beaten egg mixed with a little water).

Evenly sprinkle with brown sugar.

Place 1 teaspoon of Philadelphia cheese in the center of each puff pastry.

Add ½ teaspoon of fig jam on top of the cheese.

Place the pastries on a baking sheet lined with parchment paper.

Bake for 12 to 15 minutes, until the pastry is golden and crispy, and the cheese begins to lightly brown.