

Mini puff pastry with fig and cream cheese

Cuisine: **French**
Food category: **Other**








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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 Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	9.7 kJ
Carbohydrate	2.4 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

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

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

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

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

Sprinkle evenly with brown sugar.

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

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

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

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