
















# puff pastry snail blue cheese mushroom

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 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 and dry the mushrooms.
- Place each mushroom with the rounded 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 remove excess water.
- Unroll the puff pastry on a lightly floured work surface.
- Spread the blue cheese evenly over the pastry, leaving a 1 cm border.
- Distribute the pre-cooked mushroom slices evenly over the cheese.
- Roll up the pastry from the long side to form a tight roll.
- Brush the end edge with beaten egg yolk to seal. dough.
- 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 between each one.
- Generously brush each snail with the remaining egg yolk.
- Bake the snails until they are golden brown and crispy.