Retigo Combionline | Cookbook | Side dishes 26. 11. 2025

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 % X
2	>>> Hot air	100 %	Termination by time	⊙ 00:15 hh:mm	₿ \$ 180 °C	→ 100 X

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.