

# blue cheese mushroom snail puff pastry

Cuisine: **French**Food category: **Side dishes**Author: **Chloé Lasseron**Company: **Retigo**

## 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, A

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 the mushrooms and dry them.

Place each mushroom cap 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 eliminate excess moisture.

Roll out the puff pastry on a lightly floured work surface.

Spread the blue cheese over the entire surface of the pastry, leaving a 1 cm border free.

Evenly distribute the pre-cooked mushroom slices over the cheese.

Roll the pastry starting from the longest side to form a tight long log.

Brush the final edge with beaten egg yolk to seal the pastry.

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 space between each piece.

Generously brush each snail with the remaining egg yolk.

Bake the snails until they are **golden brown and crispy**.

