

Tuna and cheese brick

Cuisine: **Other**

Food category: **Side dishes**



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Company: **Retigo**

Program steps

Preheating: **180 °C**

1 Hot air 100 % Termination by time 00:15 hh:mm 175 °C 100 %

Ingredients - number of portions - 7

Name	Value	Unit
Brick leaves	8	pcs
chicken eggs	4	pcs
tuna	230	g
cream cheese	75	g
grated Emmental cheese	20	g

Nutrition and allergens

Allergens: 3

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	36.8 kJ
Carbohydrate	0.4 g
Fat	3.3 g
Protein	1.4 g
Water	0.8 g

Directions

In a bowl, pour in the drained tuna, fresh cheese, grated cheese, and the eggs.

Lightly salt and pepper, then stir.

Prepare the brick pastry by folding it into a triangle and placing the mixture inside the brick pastry and closing it.

Place on a baking tray lined with parchment paper.

Lightly brush each samosa with oil using a kitchen brush.

Bake.

Recommended accessories



Vision Bake