Puff pastry carrots with cream cheese

⏱ 335—40 Min   👨‍🍳 👨‍🍳 👨‍🍳

Ingredients 12 Portions

◆ = Kotányi Produkte

275 g	Fresh puff pastry
1	Egg
250 g	Cream cheese
100 g	Sour cream
50 g	Parmesan cheese, grated
1 tsp	◆ Herbes de Provence
	Fresh dill or parsley, for decoration

Preparation

1. Preheat the oven to 200 °C and line a baking tray with parchment paper.

2. Cut the puff pastry into strips approximately 2.5 cm wide. Wrap the strips around cone-shaped molds to form carrot shapes.

3. Brush with beaten egg and bake for 12–15 minutes until golden brown. Let cool slightly, then carefully remove from the molds.

4. In a bowl, combine cream cheese, sour cream, Parmesan and herb blend.

5. Fill the puff pastry carrots with the cream and decorate with fresh dill or parsley.