

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.