

Puff Pastry Carrots with Egg Filling

35–45 Min

Preparation

1. Preheat the oven to 200 °C using the conventional oven setting and line a baking sheet with baking parchment.
2. Next grease the cream horn molds with butter and put to one side. Roll the puff pastry out and cut into 2.5 cm-wide strips.
3. Now wrap the strips around the molds starting from the tip, ensuring that each strip overlaps the next by half. Then place the wrapped molds on the baking sheet and brush with the yolk of an egg.
4. Now bake the carrot shapes in the oven for 12 minutes. Turn halfway through the baking time so that they brown evenly. Meanwhile, prepare the egg filling.
5. To make the egg filling, peel and finely chop the hard-boiled eggs Then combine well with the curd cheese, the softened butter, the sour cream and mustard. Season to taste with salt, pepper, Kotányi Organic Chives and lemon juice. Then put in the fridge to cool.
6. Use a piping bag to pipe the egg filling into the carrots and decorate with a few carrot leaves or curly leaf parsley.

Ingredients 6 Portions

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1 pkt.	Puff pastry
1 tbsp.	Butter
1 pcs.	Egg yolk
	Carrot leaves or curly leaf parsley
	Cream horn molds

For the filling

5 pcs.	Eggs, hard-boiled
200 g	Curd cheese
2 tbsp.	Sour cream
50 g	Butter, melted
1 tbsp.	Mustard
1 tbsp.	Lemon juice, fresh
2 tbsp.	Archive: Organic Chives, Chopped
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole