

Puff Pastry Mini Tarts with Ham, Cheese, and Eggs

— Min

Ingredients

= Kotányi Produkte

270 g	Fresh Puff Pastry
70 g	Cream Cheese
1 tbsp	Sour Cream
Tbsp	Dill Fronds, Chopped
Tbsp	Paprika, Smoked
6 slices	Cooked or roasted ham
70 g	Gouda cheese, grated
1	Red Horn Pepper
6	Eggs
2 tbsp	Milk
	Sesame Seeds

Preparation

1. Preheat the oven to 190°C. Line a baking tray with parchment paper.
2. Roll out the puff pastry and cut out 6 circles using a 12 cm round cutter. Fold the edges of each circle slightly and place them on the baking tray. Prick the pastry with a fork, brush with milk, and sprinkle the edges with sesame seeds. Bake for 10 minutes.
3. Meanwhile, mix cream cheese, sour cream, dill, smoked paprika, salt, and pepper in a bowl. Wash the red pepper and cut it into strips.
4. Remove the pastry from the oven and spread 1 tablespoon of the cheese mixture on each tart. Sprinkle with grated cheese and place a slice of ham on top. Add the red pepper strips and carefully crack an egg into the center of each tart. Return to the oven and bake until the eggs are cooked to your preference (about 4 minutes for a soft yolk, 6 minutes for a firmer egg).
5. Let the tarts cool slightly before serving.