

Pork Rolls

CUISIMAGES

Ref :
6504

Type :
Aperitif

Preparation :
5 mn
Rest:

Cooking :
10 mn
At 200°C

Cost :
  

Difficulty :
  

Origin :




For 6 persons

- 1 flaky pastry
- 150 g thinly sliced pork bellies
- 100 g of grated gruyere



Preheat the oven to 200°C for 15 min.

Place pork belly slices on flaky pastry.

Sprinkle grated gruyere.



Roll the flaky pastry.



Slice into 1 cm sections.

Place the discs on parchment paper on the oven rack.

Bake at 200°C for 10 min.



Recommandation

Variante

Wine

Serve hot or cold.

Replace smoked pork bellies with bacon.