

Torsades

CUISIMAGES

Ref :
6512

Type :
Apetizer

Preparation :
20 min
Rest:

Cooking :
10 min
At 200°C

Cost :
  

Difficulty :
  

Origin :




For 30 torsades

- 1 flaky pastry
- 25 g grated gruyere
- 70 g of thinly sliced pork bellies
- 1 egg
- 1 tablespoon of milk
- 1 pinch of salt



Cut the flaky pastry into 2.
Cut into thin lengthwise strips (1 or 2 cm).

With half of the pastry, form twists and place them on parchment paper.

Preheat the oven to 200°C for 15 min.

Mix the yolk of the egg with milk.
Brush over the pastry.

Sprinkle salt and grated gruyere.

Cut pork into thin lengthwise strips.

Brush over the rest of pastry.

Place pork on flaky pastry and form twists.

Bake at 200°C for 10 min.



Recommandation
Variante
Wine

Serve hot or cold.
Replace smoked pork bellies with bacon.