



Puff pastry squares with goat's cheese and chicken charcuterie



10 persons



Ingrediënten

- 100 g Chicken breast
- 100 g Smoked chicken
- 1 sheet of puff pastry
- 100 g fresh Goat's cheese (spreadable)
- 1 courgette
- 5 cl olive oil
- Pepper & coarse sea salt
- Spaghetti herbs

Bereiding

Lay out the puff pastry sheet and cut into a rectangle. Spread the goat's cheese over the puff pastry. Lay the Chicken breast onto it.

Cut the courgette along its length into thin slices, wipe with some olive oil and season with pepper and salt. Briefly grill the courgette slices on both sides. Place these onto the Chicken breast.

Cut the smoked chicken into thin slices and place them onto the courgette, season with spaghetti herbs.

Roll the puff pastry and cut into 1.5 cm thick slices, put a lollipop stick through them and place onto a baking tray. Bake in an oven at 200°C for 20 min.

Finish with the spaghetti herbs.

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