



Puff pastry squares with Turkey meatballs



30 minutes



10 persons



Ingrediënten

- 1 kg Turkey meatballs
- 1 sheet (large) puff pastry
- 0.1 kg onion
- 1 clove garlic
- 0.3 l peeled tomatoes
- 1 teaspoon oregano
- Pepper & salt
- 0.3 kg mozzarella
- 0.05 l olive oil

Bereiding

Lightly sauté the onion, garlic and oregano in a little olive oil.

Add the peeled tomatoes and cook for 10 minutes on a low flame.

Allow to cool.

Cut out the puff pastry slices, place on a baking sheet with "grease proof paper", spread a thin layer of tomato sauce onto the puff pastry.

Cut the balls into halves. Place a ball onto the puff pastry and place the pieces of mozzarella onto the balls.

Then sprinkle a little more oregano over them and season with pepper and salt.

Bake in an oven at 200°C. +/- 15 minutes.

Meer lekkere recepten op Volys.be!

Volys - Oudstrijderslaan 11, B-8860 Lendeledede, België

Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be