Brick pastry morsels with Turkey meatballs

10 persons



Ingrediënten

- 10 Turkey meatballs
- 3 sheets of brick pastry
- 1 egg
- 140 g mayonnaise
- One small kitchen scoop of sambal
- 60 g ketchup
- 1 spring onion
- Satay herbs

Bereiding

Cut the brick pastry sheets into long strips.

Neat the egg and spread onto the brick pastry. Put the Turkey meatballs in with the brick pastry. Sprinkle some sate herbs onto the Turkey meatballs and bake for ± 8 minutes at 180°C.

Put Turkey meatballs on a skewer.

Mix the mayonnaise with the ketchup and add the small scoopful of sambal.

Finely chop the spring onions, sprinkle onto the dip sauce and serve.

Delicious!

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