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Leek and mince rolls

INGREDIENTS

300 g minced meat

1 egg

1 tsp mustard

1 tsp cumin

1 tsp salt

pepper

1 tsp marjoram

1 tsp chopped parsley

1 stick of leek

1 clove of garlic

100 g ger. cheese

INSTRUCTIONS

Put the minced meat in a bowl, add the egg with the spices and parsley and stir well. If the mass is too liquid, you can add some breadcrumbs. Finally taste again. Roll out the puff pastry and cut in half. Finely dice the leek. Spread meat mass on each dough sheet. Sprinkle the leek and cheese on top. Roll up each roll from the long side and cut into 2 cm wide slices. Preheat the oven to 200 ° C and line a baking sheet with baking paper. Place the snails on the baking sheet. Bake at 200 ° C for about 20 minutes.