## Sobrasada and cheese mini croissant





## Consejo del chef

Serve with a dash of honey all over and rosemary leaves.

## **Raciones para 4**

2 Sheets of round-shaped puff pastry

200 gr Sobrasada

- 8 Cheese slices
- 1 Egg
- 2 Tablespons of honey

Rosemary to garnish

- Place one puff pastry sheet on the work surface and spread the sobrasada and cheese on top.
- Put another puff pastry sheet over it and cut into triangles, from centre to edges.
- 3 Roll each triangle from the wide end to the pointed end.
- Place all of them on a the AirFry's perforated tray lined with parchment paper. Brush with a beaten egg and cook in AirFry mode at 190 °C for 25 minutes.

## **Chef's Notes**

https://cookinglovers.teka.com/es/receta/mini-croissant-de-sobrasada/

