Puff pastry flowers with zucchini, ham and cheese

Raciones para 4

- ❏ 1
Pastry dough
- ❏ 12
Slices Cheese
- ❏ 24
Slices Ham
- ❏ 1/4
Zucchini

1. Cut zucchini into thin slices. Using a round cutter, cut loaches of cheese and ham. First in circles and then in half.
2. Stretch the pastry dough and cut into strips about 2 cm wide.
3. Place ingredients, superimposing a slice of ham, a slice of cheese and a slice of zucchini strips.
4. Fold half of the strip and roll up puff inward.
5. Place pastry rolls over a mold of muffins greased with butter.
6. Bake at 170 º C for 12 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/flores-de-hojaldre-con-calabacin-jamon-y-queso/