

# Puff pastry flowers with zucchini, ham and cheese

COOKING  
LOVERS 

## 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 ° C for 12 minutes.

# Chef's Notes

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

