

Flowers puff pastry with salmon and zucchini

Raciones para 1

1 sheet
Puff pastry
1
Zucchini
200 g
Smoked salmon sliced
50 g
Cream cheese

- 1 First of all, preheat the oven to 210 °C, above and below.
- 2 Cut the puff pastry sheet widthwise into five similar strips. Keep them in the fridge while you prepare the rest.
- 3 Wash and cut the zucchini into slices (the thinner the better). Also cut the smoked salmon into strips.
- 4 Place one of the puff pastry strips on the baking paper covered with some flour. Spread cream cheese on top and place 10-12 slices of zucchini and smoked salmon there.
- 5 Fold up the bottom part to cover the salmon and roll it up. Use a stick to close the puff pastry flower to avoid it from opening while they are in the oven.
- 6 Place all the flowers on a baking tray and bake for 15 minutes (or until they look a bit golden brown).
- 7 Serve your flowers and enjoy this springtime dish full of flavour and colour.

Chef's Notes

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

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