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 º 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/en/receta/flores-de-hojaldre-con-salmon-y-calabacin/