

TASTY SWIRLS



Menù Ingredients

50 g Crema di olive nere – Black olive Spread - EZH
q.s. Semi di sesamo – Sesame Seeds - R00

Ingredients

120 g. Mortadella
2 Eggs
230 g. Puff Pastry

Chef: Leonardo Pellacani

Method

Makes 18

Roll out the puff pastry on top of a board, than spread the Cremosella and add the sliced mortadella on top of it. Roll the puff pastry into a single roll. Cut a 2 cm thick slice to make the swirls. Brush the external part in the beaten egg and sprinkle the sesame seeds. Place the swirls on a baking sheet and bake them in the oven at 180 ° C for 15 minutes.