

MARCELLINES



A traditional recipe from the Saint-Marcellin region, these cheese puff pastries are traditionally served as a starter (or main) with a green salad.

🌟🌟🌟🌟 QUICK, EASY & SO GOOD! 🌟🌟🌟🌟

👉 SERVINGS: 4

INGREDIENTS

- 400g puff pastry
- 4 Saint-Marcellins 🧀
- 4 slices of bacon (or smoked ham or turkey)
- 1 egg yolk

METHOD

*Step 1 :

Preheat the oven to 200°C.

*Step 2 :

Form 4 discs with the puff pastry.

*Step 3 :

Place a Saint-Marcellin in the center of each disc. Add 1 slice of bacon, then close the pastries well so that the cheese does not run too much during cooking.

*Step 4 :

Brush the pastry with the egg yolk diluted in 1 tbsp. water.

*Step 5 :

Bake for minimum 20 minutes (they are cooked when the pastry is golden and puffy)

✅ TOP TIP

Add some walnuts and/or a walnut oil dressing to your salad and it will be deliciously tasty! 🥗

✅ WINE PAIRING

🍷 A nice red Pinot Noir or white Pouilly-fuissé from Burgundy will be perfect 😊

BON APPÉTIT !

👉 If you give this recipe a go, don't forget to tag us on social media, we'd love to see your results! 📸



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