



Puff pastry bites with chicken, Gouda cheese and honey mustard



Ingredients

- 250 gram chicken breast in strips
- 200 gram sliced young Gouda cheese
- 270 gram puff pastry (1 roll)
- 1 teaspoon of salt
- 0.52 teaspoon black pepper
- 1 teaspoon paprika
- 2 tablespoon of honey mustard
- 2 tablespoon Honey
- 2 tablespoon of olive oil
- Extra: 1 egg yolk, 1 tsp milk, Sesame seeds. To decorate the appetisers.

@Ellousiacooking made these delicious puff pastry bites with honey mustard and spicy chicken. For this, she used our honey mustard and creamy Gouda cheese.

Preparation

- 1: Marinate the chicken in a mixture of the mustard, spices, honey and oil. Let the chicken marinate in the mixture for about 10 minutes.
- 2: Fry the chicken in a frying pan until golden brown all around, until almost cooked.
- 3: Cut the puff pastry into squares of about 8x8 cm. Take a square and lay it with the point towards you. Place a slice of Gouda cheese and a piece of chicken on top. Fold the points towards each other and press them together well. Do this with all the pieces of puff pastry.
- 4: Place them on a baking tray lined with baking paper.
- 5: Beat the egg yolk with the milk and brush the puff pastry snacks with it. Sprinkle with some sesame seeds and bake in a preheated oven at 220 degrees (hot air 200) for about 12-15 minutes until golden brown and cooked.

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HENRI WILLIG
The Cheese Family

Henri Willig
henriwillig.com
T +31 (0) 299 65 5151
Monday till friday 08:30 - 17:00

Beat the egg yolk with the milk and brush the puff pastry snacks with it. Sprinkle some more sesame seeds on top and bake in a preheated oven at 220 degrees (hot air 200) in about 12-15 minutes until golden brown and cooked.