

Mini Fig and Cream Cheese Puff Pastry

Cuisine: **French**
Food category: **Other**



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Company: **Retigo**

Program steps

1

Hot air

100 %

Termination by time

00:30 hh:mm

195 °C

80 %

Ingredients - number of portions - 16		
Name	Value	Unit
puff pastry	1	pcs
Fig jam	80	g
Philadelphia Cheese	80	g
Egg (for egg wash)	1	pcs
brown sugar	40	g

Nutrition and allergens	
Allergens: 1, A, Milk Minerals: Vitamins:	
Nutritional value of one portion	Value
Energy	39.3 kJ
Carbohydrate	5.8 g
Fat	1.7 g
Protein	0.4 g
Water	4.5 g

Directions

- Roll out the puff pastry on a lightly floured work surface until it reaches a thickness of 3 mm.
- Cut the pastry into 16 identical squares (approximately 6 cm x 6 cm).
- Using a knife, lightly score the 4 corners of each square by folding them towards the center (to form a small border).
- Brush each square with egg wash (beaten egg mixed with a little water).
- Evenly sprinkle with brown sugar.
- Place 1 teaspoon of Philadelphia cheese in the center of each puff pastry.
- Add ½ teaspoon of fig jam on top of the cheese.
- Place the pastries on a baking sheet lined with parchment paper.
- Bake for 12 to 15 minutes, until the pastry is golden and crispy, and the cheese begins to lightly brown.