

# Tuna and cheese brick

Cuisine: **Other**  
Food category: **Side dishes**



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Company: **Retigo**



## Program steps

Preheating: 180 °C

1

 Hot air

 100 %

 Termination by time

 00:15 hh:mm

 175 °C

 100 %



| Ingredients - number of portions - 7 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| Brick leaves                         | 8     | pcs  |
| chicken eggs                         | 4     | pcs  |
| tuna                                 | 230   | g    |
| cream cheese                         | 75    | g    |
| grated Emmental cheese               | 20    | g    |

| Nutrition and allergens                                                                                                      |         |
|------------------------------------------------------------------------------------------------------------------------------|---------|
| Allergens: 3<br>Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn<br>Vitamins: A, B, C, D, E, K, Kyselina listová |         |
| Nutritional value of one portion                                                                                             | Value   |
| Energy                                                                                                                       | 36.8 kJ |
| Carbohydrate                                                                                                                 | 0.4 g   |
| Fat                                                                                                                          | 3.3 g   |
| Protein                                                                                                                      | 1.4 g   |
| Water                                                                                                                        | 0.8 g   |

Directions

In a bowl, pour in the drained tuna, fresh cheese, grated cheese, and the eggs.

Lightly salt and pepper, then stir.

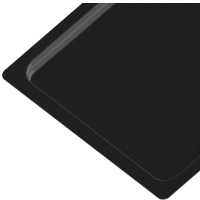
Prepare the brick pastry by folding it into a triangle and placing the mixture inside the brick pastry and closing it.

Place on a baking tray lined with parchment paper.

Lightly brush each samosa with oil using a kitchen brush.

Bake.

## Recommended accessories



Vision Bake