DietCloud – Recipe

Recipe Name: Soft and Crispy Cheese Stuffed Puff Sticks Recipe

Diet Type:

Course: Appetizer

Cuisine: Continental

Quantity:



Ingredients

Ingredient	Quantity
• 1/4 cup Cheddar cheese • 1/4 cup Mozzarella cheese • 2 teaspoons Extra Virgin Olive Oil • 2 sprigs Basil leaves • 75 grams Puff Pastry Sheet • All Purpose Flour (Maida) - for dusting	4

Preparation

• Defrost the puff block and bring it to room temperature before you start working.

• Dust it with wheat flour to roll the pastry.

• You will get about 20 of 20 cm squares.

• Preheat oven to 180 C for 5 minutes.

• Take an oven tray and place Baking Paper on top of the tray.

• Take out one of the puff pastry square, brush them with the olive oil and sprinkle chopped basil leaves.

• Place the stuffed cheese puff pastry sticks on the oven tray placed with Baking Paper sheet.

• Place the cheese stuffed puff pastry sticks in the oven and bake for 20 minutes turning in between so that all sides are cooked evenly, golden brown and crisp.

• Once done, remove from the oven and serve warm.

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Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)