

Saint-Nectaire savoury bonbons with wild garlic



Informations

People : 4

Preparation : 15 min.

Cooking time : 9 min.

Ingredients

- 300 g Saint-Nectaire
- 4 sheets brick pastry
- 5 g powdered wild garlic
- 30 g butter
- Freshly ground pepper

Preparation steps

1. Preheat the oven to 180°C.
2. Remove the rind and cut the cheese into large cubes.
3. Cover the cheese cubes with powdered wild garlic.



4. Cut the sheets of brick pastry into 5 cm x 5 cm squares.
5. Brush the pastry squares with melted butter.
6. One by one, wrap the cheese cubes with the pastry squares to look like sweets.
7. Bake the bonbons for 8 to 9 minutes, until they are golden brown.
8. Remove from the oven and serve hot as an appetiser.