

## ***Savory puff pastry***

<b>ingredients</b>	<b>amount</b>
wheat flour, type 550	2000 g
water, cold	800 g
<b>WESTFALIA Backstabil Pro</b>	100 g
Whole egg	50 g
salt	40 g
spinach, frozen	500 g
basic dough	3490 g
(kneading time 2 minutes slow and 4 minutes fast)	
<b>WESTFALIA Plunder Croissant Platte</b>	<b>2000 g</b>
total amount	5490 g
(2 single and 2 double folds)	

### **filling:**

<b>ingredients</b>	<b>amount</b>
cream cheese	900 g
feta cheese	200 g
olives, green and/or black	100 g
salt, pepper, garlic, parsley	
<b>total amount</b>	<b>1200 g</b>

### **method:**

Roll the puff pastry to a thickness of 3,5 cm and cut into pieces of 8x8 cm, lay them on prepared baking trays. Pipe the filling with a piping bag on the puff pastry- squares.

Then put grated cheese (Gouda) on top.

Bake the pastries after a little resting time.

**baking temperature:** approx. 210°C

**baking time:** 20-25 minutes

