

Torsades feuilletées

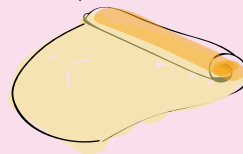
La cuisine d'Adeline

Ingrédients

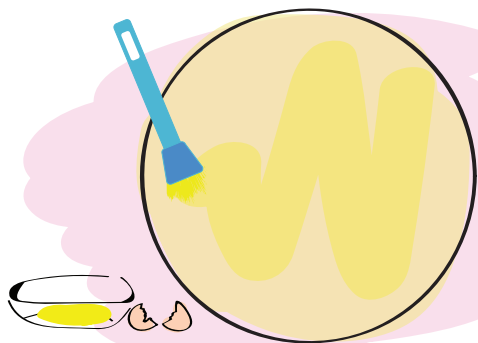
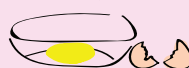
100g de fromage rapé



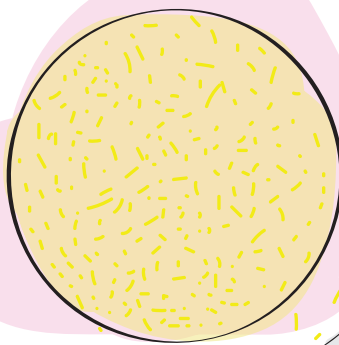
1 rouleau de pâte feuilletée



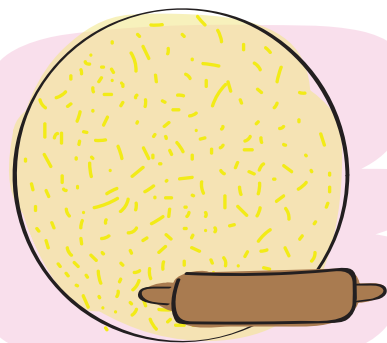
1 jaune d'oeuf



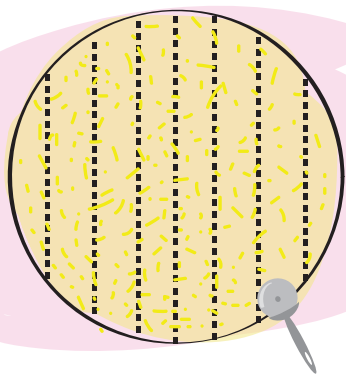
Badigeonner la pâte d'oeuf battu.



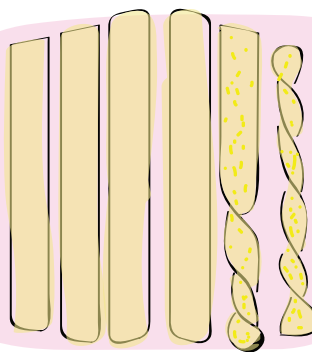
Saupoudrer un peu de fromage sur la pâte



Passer le rouleau sur la pâte pour que le fromage tienne bien.



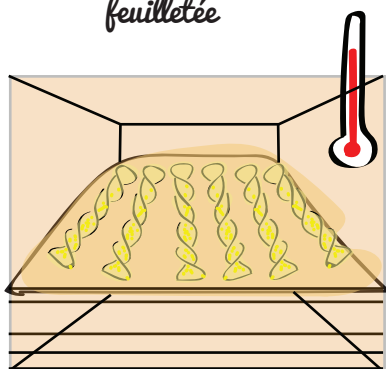
Couper des bandes de pâte feuilletée



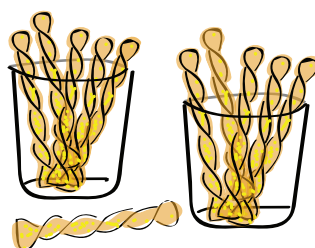
Torsader chaque bande.



Déposer les torsades sur une plaque allant au four.



Enfourner 10 min à 200°C



Savourer